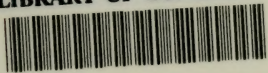


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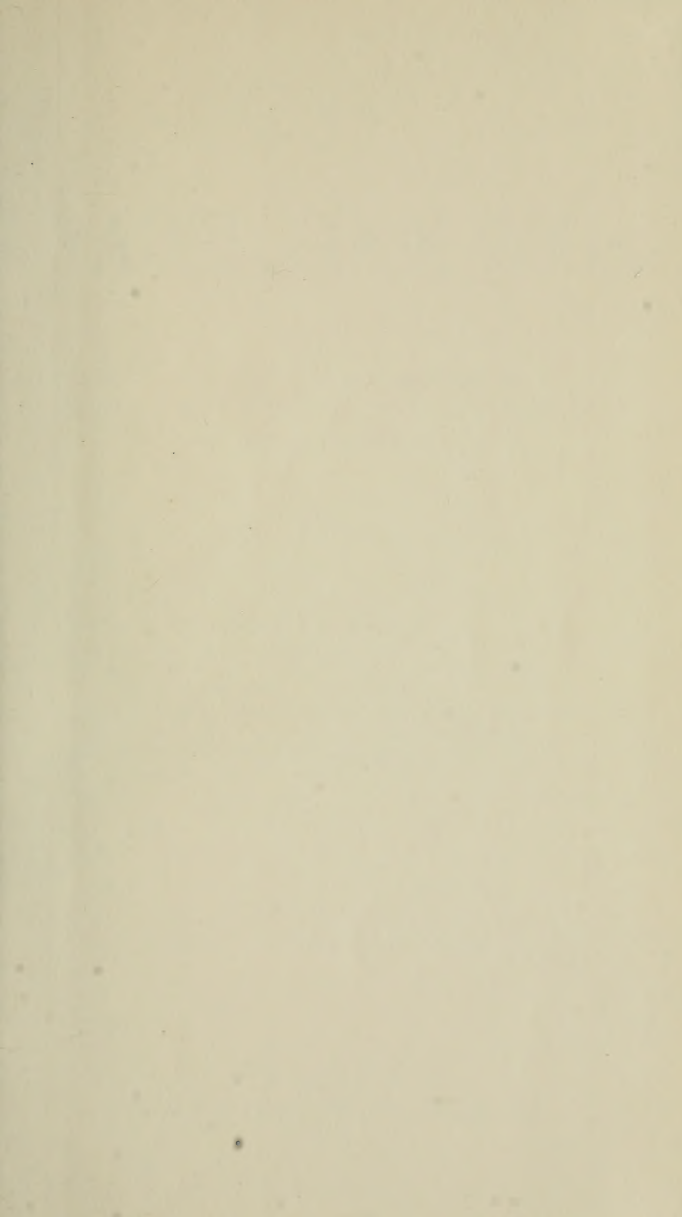














# THE GRADED COOK BOOK:

A GUIDE TO OLD AND YOUNG HOUSEKEEPERS, WITH  
PLAIN DIRECTIONS FOR PRACTICAL COOKING  
AND DOMESTIC ECONOMY.

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"We may live without poetry, music and art ;  
We may live without conscience, and live without heart ;  
We may live without friends, we may live without books ;  
But civilized man cannot live without cooks.  
He may live without books — what is knowledge but grieving ?  
He may live without hope — what is hope but deceiving ?  
He may live without love — what is passion but pining ?  
But where is the man who can live without dining ?"

—Lucille.

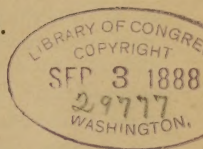
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EDITED BY  
MRS. LAVINIA HARGIS.

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CHICAGO:  
KNIGHT & LEONARD CO., PRINTERS.  
1888.



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## INTRODUCTORY.

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In the preparation of this work I have aimed to meet a long-felt want, and believe the utility of a graded cook book will be recognized after a careful consideration of the purpose. Experience and observation have taught me that the housekeeper as "committee of ways and means" in household economy looks to the number of eggs on hand in projecting a meal. It is not always convenient to send for more, or to secure good ones at certain seasons—hence, the classification of departments according to the number of eggs, beginning at the head of each kind of cookery with one-egg dishes, next two eggs—and so on through.

The advantage of this system will also be appreciated where *time* is an object.

The formulas that are the result of personal study and elementary cooking, and the relation that these elements bear to each other are given under the head of "Author."

The compounds having the names of relatives, have been used many years in my family, and those which have been donated were solicited from friends who had an established reputation for good cooking. In every instance, I have requested original ideas and compounds.

I would not accept knowingly any formulas from recipe books, having no desire to infringe upon the rights or copyrights of others. The student of cookery finds the theory a dry study, but followed up patiently and without prejudice, is rewarded in time by being able to reduce it to practice—then it is that this science becomes interesting. The many ways to prepare the same kind of food—the great variety of dishes, both simple and rich (most of them peculiarly American) make us realize that we are a progressive people, and may be proud of the national honors we have justly earned. The Toilet and also the Medical Departments, though not a branch of cookery, are alike essential to our comfort. The formulas have been tried and passed upon favorably—many of them having been in use for years in my family. To be successful in preparing the recipes of the Graded Cook Book, it will be necessary to consider carefully the headings and rules laid down by the Author.



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The bath—Arrow-root—Barley water—Beef tea—Essence of beef—Beef juice—Blackberry tonic—Boiled flour—Caudle—Chicken broth—Cream soup for invalids—Ginger cordial—Gruel—Lemon jelly—Moss jelly—Mulled wine—Mutton tea—Panada Rice gruel—Sago—Soda mixture—Toast water—Vegetable broth—Water gruel—Wine whey—Infant diet—Croup—Milk beer for nursing mothers—Eggs as food and as remedies—Water for the system—Interesting to Asthmatics—Bronchitis—Bronchial cough—Plaster for weak chest—Cold—Hoarseness, Nos. 1, 2 and 3—Tar syrup—Croup—Diphtheria—Sore throat—Laryngitis—Tonsilitis—Glycerine lotion—Application for sore throat—Gargle for sore throat—Children's sore mouth—Spice plaster—Chicken pox—Scarlet fever—Alum curd—Earache—Ear drops—Swollen face—Rheumatism—Liniment, Nos. 1 and 2—Chloroform—Ague, Nos. 1, 2 and 3—Constipation—Tonic—Lemons—Good tonic—Oranges as a medicine—Tonic—To relieve distress in stomach—Milk as a remedy—Squibb's mixture—Hamlin's mixture, Nos. 1 and 2—Dysentery—Soreness of the bowels—Ginger and mustard plaster—Pain in the bowels—Burns, Nos. 1 and 2—Sun-burn—Liniment for burns—Wounds—Cuts—Bruises—Chilblains—Corns—Felon—Hemorrhoids—Piles—Warts—Poisons—Antidotes—Disinfectants—For asthmatic canaries—German paste for singing birds.

## FOR THE TOILET, - - - - - 558—572

Wash for the head—Baldness—To make the hair grow—To invigorate the hair—A simple and harmless hair dye—To keep the hair in crimp—Bandoline—Cocoanut hair oil—Care of the face—Powder for the skin—Bloom of youth—An indispensable powder—Suggestions for the complexion—To remove freckles—A preparation to remove wrinkles—To remove black-heads from face—Suggestions on teeth—Orris tooth powder—Wintergreen tooth powder—Care of finger nails—Recipes for softening the hands—To render mutton tallow—Arnica jelly—Camphor ice—Cold cream, Nos. 1 and 2—Glycerine jelly—Glycerine lotion—Soap for whitening the hands—Windsor cream—Cologne—Farina cologne—Extract Jockey Club—Lavender water—Republique cologne—Extract White Rose—Toilet soap.

## MISCELLANEOUS, - - - - - 573—604

Ammonia for house cleaning—Zinc—Stoves—To remove rust from steel—Stove dressing—To clean pots, kettles and tins—China, glass, knives, marble, wall paper, paint—To remove paint

—Furniture polish, Nos. 1 and 2—Piano polish—For varnished furniture—Gilt frames—To clean carpets—Straw matting—Silk or woolen goods—Cloth coats—Silk—Black lace—To prevent blue from fading—To wash black calico—To prevent calico from fading—To remove mildew—Mildew washing fluid, Nos. 1 and 2—Bluing—Starch—French starch—Gloss for starch, Nos. 1 and 2—Soap for cleaning—Bleach for clothes—Soft soap—Hard soap—Soap—Family soap, Nos. 1 and 2—Washing blankets—Useful hints—To make whitewash—To destroy cockroaches—To clean bottles—To remove glass stoppers—Liquid cement—Cement for glass, china, wood, etc.—Invisible cement—Liquid glue—Mucilage—Shellac—Waterproof polish for boots and shoes—To weave hair—To make a candle burn all night—Wrinkles—Canker in the mouth—Earache—Headache—Lotion for sick headache—Sprains—Hands—Pot-pourri—Useful hints and recipes—Colored eggs—To keep eggs, Nos. 1, 2 and 3—Lime brine—Vinegar—Hints on wine—Regent punch—To keep lemons—To purify rancid lard—The art of frying—A lunch dish—Yeast meal—Cherry pudding—Cheese—Pineapple pie—Pineapple sherbet.

# GRADED COOK BOOK.

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## SUGGESTIONS FOR SOUP.

Author.

I prefer an iron pot, light in weight and well tinned, to a porcelain or iron one ; if the latter be used cleanse the pot with a small piece of carbonate of soda ; this will remove the flavor of vegetables should you desire to use it for other purposes. A teaspoonful of salt to a quart of water is a very good rule. Cold water must be used to boil uncooked meats, while boiling water must be used for meats which have been cooked, and then used for scrap soup.

You need not be particular to cut the vegetables small if you intend to strain the soup, but if intended to serve with the vegetables many shapes can be cut, such as stars, rings, etc., half-inch cubes, thin slices lengthwise and round, etc. Grated carrot gives an amber color, one large carrot to three quarts of water. Burnt sugar or browned flour will color soup brown. Macerate spinach and squeeze through a cloth into the soup a few minutes before taking from the stove ; this colors the soup green ; tomatoes in the same way color red, etc. A lump of sugar added improves soup ; green leaves of celery impart a rich flavor.

## SUGGESTIONS ABOUT STOCK.

Author.

If you are very particular to have the stock clear, stir in the beaten white and shell of an egg, put back on the stove ; when it boils remove at once to a cool place ; when cool strain through a cloth.

## TO COLOR SOUP.

Author.

One-fourth pound of sugar, a tablespoonful of butter, mixed well and put over the fire ; stir constantly until it turns brown but does not burn, then add one-half pint of water ; bottle for use. A piece of bread toasted quite brown and added to the boiling soup gives a good color.

## STOCK FOR SOUP. No. I.

Author.

One quart of cold water to each pound of meat; let it stand a half hour before putting on the back part of stove; this will extract the juices more readily; cover and heat slowly, and just before it boils skim. To skim after it boils throw in a little cold water first. To clarify the soup, mix the whites of one or two eggs and shells with a teacup of cold water. Draw the soup kettle to the back of the stove, and when it ceases to boil stir in the mixture, bring forward, and when it boils again skim. Some persons rub salt in the meat before boiling because with the gradual heating the juices are easily extracted, but salt hardens the meat. In order to use meat for croquettes in hash, the salt



must be added after the boiling commences. About five hours are required for boiling. There should be little waste of liquid, and will be, if care is taken to boil on the back of the stove. When done pour into an earthen vessel if required to use the same day, and skim the fat from the surface. The sooner stock is cooled the better. If desired to keep several days, pour into a stone jar and leave the fat on the surface until required to use. Stock will keep a week in winter. The fat taken from the surface of the soup may be clarified and used for drippings by putting it into boiling hot water. When it cools, all sediment will settle at bottom and the fat can again be skimmed off.

Vegetables for soup may be used as follows: To every gallon, a pint of cut vegetables, say one turnip of medium size, one tomato, one carrot, one ear of corn (cut from the ear), and what would be the same quantity of cabbage, two heads of celery, an ounce of rice, or a slice of old bread, a little parsley, one onion.

SUGGESTIONS.—A small slice of cooked ham, say one-half teacup chopped boiled ham, gives a delicious flavor. Many persons add to the vegetable soup two bay leaves, six cloves, and ten pepper corns. Crosse & Blackwell's Parisian essence is very nice to flavor stock with. Celery seed crushed may be used when the celery cannot be obtained. Fry a small piece of pork and veal with vegetables and add to the stock; this makes a rich brown soup. Burnt sugar gives a good color. Put some granulated sugar in a pie tin and let it brown on the stove till it burns, then pour on this a little cold water, and shake until it is well colored, and add to the soup.

## STOCK FOR SOUP. No. 2.

Author.

One gallon of cold water, one shank bone of veal, broken, one large beef soup-bone, simmer five hours ; set away where it will cool readily, skim off all the fat. When cold this should be a jelly. Like any soup, this will keep about a week in winter and not longer than a day in summer. When ready to use it heat this jelly and use plain or with vegetables, vermicelli, macaroni or rice. If used with vegetables, to the above stock add one large tomato, one small turnip, one carrot, one large onion with three cloves stuck in, two heads of celery, one potato, one ear of corn, two bay leaves and six pepper corns. Strain before serving. Celery seed crushed and put in a bag may be boiled with the soup when celery cannot be obtained.

## TO PREPARE A BEEF'S HEAD AS STOCK FOR SOUP.

Author.

Cut up the head into small pieces, and boil in a large quantity of water until it is boiled all to pieces. Take out all the bones, as in making cheese souse, and boil again until thick. Then season very highly with pepper, salt, catsup and allspice and onions chopped fine. Place in a crock or jar, and set away for future use. For a small family cut out a thick slice, (say five inches square) and add about one quart of boiling water. It need cook for a few minutes only, and is valuable as keeping well, and being ready for

times of emergency. By the addition of a few sliced hard-boiled eggs, and a gill of good cooking wine, this soup will have very nearly the flavor of mock-turtle.

### CALF'S HEAD STOCK.

Author.

Prepare the head as above and break into small pieces, cover with cold water, boil slowly; when done remove all the bones and boil till thick, then add one tablespoon of salt, one teaspoon each of ground allspice and black pepper, one tablespoon of Worcestershire sauce, and two onions chopped fine. Put in a jar and set away for use. Will keep several days. For a few persons cut a piece about five inches square and add to one quart boiling water; boil a few minutes, pour into a tureen. You may add hard-boiled eggs and a wineglass of any wine you wish.

### BEEF STOCK.

Author.

Six pounds beef, five quarts cold water, cut up the meat and boil slowly for five hours; skim. An hour before it is done add three white turnips, three carrots, two heads celery, one large onion, six cloves, one small bunch herbs, one teaspoon whole pepper. Melt a tablespoon of butter in saucepan and add to it one pound chopped raw beef. When it browns nicely add a pint water and allow to cook slowly one hour. When it begins to boil add the whites and shells of two eggs, a few sprigs of parsley and two celery tops, and skim. When cooked strain and add to the stock. Cool and set away until wanted. This will keep several days in cool weather.

## STOCK FOR SOUP. No. 3.

One quart of cold water to each pound of meat is a good rule for stock, or if desired richer, to five pounds of meat, seven pints of water. It may be made stronger or weaker, but prepared the same. When soup begins to boil throw in half a teacup of cold water and skim well. Let the soup simmer slowly four or five hours; take from the fire, cool quickly, and set away for use. It is better used the next day; will keep for a week in winter, but will only keep about twenty-four hours in summer. Should you desire to clarify this broth for white soup, beat the white of an egg into a little cold broth, and stir into the broth when boiling. A few minutes' boiling will clear it sufficiently, when you can strain and set it away. The meat from this broth can be spiced and baked, or made into hash or croquettes. Do not salt until the stock is half cooked.

## BOUILLON.

For 12 Persons.

Author.

Eight pounds of lean beef cut up, three quarts of cold water. Boil slowly five hours, strain through a fine sieve, season only with salt and pepper, after removing every particle of fat.

## BREAD FOR SOUP.

Author.

Cut bread in inch cubes, brown well in oven. Is superior to crackers to serve with soup. Crackers are improved by putting them in the oven a few minutes before using.

## EGG BALLS FOR SOUP.

Author.

Boil three eggs twenty minutes, put into cold water; mash yolks with yolk of one raw egg and one teaspoon of flour, a little pepper, salt and one-half teaspoon minced parsley. Make into balls and boil three minutes.

## MEAT BALLS FOR CLEAR STOCK.

Author.

One-half pound raw veal chopped fine, a slice of salt pork chopped fine, which will make one-half teacup, two soda crackers rolled fine, salt and pepper to taste. Flavor with tomato sauce or catsup. Mix with one raw egg, roll into balls, dip in beaten egg, then into cracker dust and fry. Lay these balls into the tureen with sliced hard-boiled eggs. Lemon sliced very thin is liked by many as an addition to soup. If desired, pork may be omitted.

## SOUP EXTRACT.

Author.

Six pounds of beef, one gallon of water, one ounce of salt, two ounces of dry crust, one-half ounce of pepper, one soup bunch, one clove of garlic. Put a gallon of cold water in a soup kettle, add the meat free from bone, fat and sinew, simmer gently, take off the scum and then add the other ingredients; simmer until the soup jellies, which you will find out by cooling a little of it. After it has cooked slowly five hours, strain through a coarse muslin bag or hair

sieve into an earthen vessel. When cold take off the fat, remove to cups and let heat gradually by pouring water around them, but do not get any water into the cups ; cook slowly until the extract jellies like glue, cool, turn out, and dry the jelly in the sun all day, then pack between unglazed paper in well-covered tin boxes. A lump the size of an egg is sufficient for a quart of boiling water.

Vegetables may be glazed before adding to stock by spreading two tablespoons of butter over the bottom of a pot and putting in the vegetables and a very little water, and allowing them to cook until there is a whitish glaze on the kettle, then pour over them the broth and cook till the vegetables are done. It requires about thirty minutes to cook the vegetables.

## GLAZE.

Author.

Boil down clear stock until thick as cream and set away to cool ; when ready to use set the jar containing it in hot water until it dissolves, then brush boiled ham or tongue over with it until you have a complete varnish.

## BEEF STOCK.

Six pounds beef, five quarts cold water, cut up the meat and boil slowly in the water five hours. Skim an hour before it is done. For vegetable soup add three white turnips, three carrots, two heads celery, one large onion, six cloves, one teaspoon whole black pepper.



## AMBER CREAM SOUP.

Author.

One pint cream, one pint milk, pinch of salt, pinch of cinnamon, three eggs. Let milk come to the boiling point. Then draw to the back of stove and stir in smoothly the three beaten yolks. Let thicken three minutes, then stir in the beaten whites lightly ; remove from the stove and add cream. Salt and cinnamon now added. Serve with toasted bread cut as dice.

## CROUTONS,

Or fried bread crumbs for soup. Cut slices of stale home-made bread one-half inch thick. Trim off all crust and cut each slice into squares, fry these in hot fat, drain on a napkin. Add six or eight to each plate of soup.

## AMERICAN SOUP.

Author.

One gallon cold water, one shank bone of veal, broken, one large beef soup bone. Simmer five hours, set away where it will cool readily, skim off all the fat. When cold, this should be a jelly like any soup; this will keep about a week in winter, and not longer than a day in summer. When ready to use it, heat this jelly and use plain or with vegetables, vermicelli, macaroni or rice. If used with vegetables, to the above stock add one large tomato, one small turnip, one carrot, one large onion with three cloves stuck in, two bay leaves, six pepper corns, celery, one potato, one ear of

corn. Strain before serving. Celery seed crushed put in a bag, may be boiled with the soup when celery cannot be obtained.

### RICH BROWN SOUP.

Mrs. J. F.

Take six pounds of lean fresh beef, cut from the bone. Stick over it four dozen cloves. Season it with one teaspoonful of salt, one of pepper, same of mace and nutmegs; (onions.) Pour on five quarts of water and stew slowly five or six hours, skimming well. When the meat is in shreds, strain it and return the liquid to the pot, then add a tumbler and a half of claret or port wine. Simmer it slowly until dinner time or until reduced to three quarts.

### BEAN SOUP. No. 1.

Author.

Pick over about two quarts of beans immediately after breakfast, cover with cold water, heat through, drain and cover with boiling water, boil one hour, change the water two or three times, but not after the beans begin to break, then set on the back of the stove, allow to cook slowly four or five hours until well softened and separated. Take out half of the beans to bake. Into the soup put a cup of cream, some salt, and enough boiling water to make thin; a little soda may be added if the beans still have a strong taste.

### BEAN SOUP. No. 2.

Author.

Soak a quart of beans over night in lukewarm water. In the morning put over the fire with one

gallon of cold water and one pound of salt pork. Boil slowly three hours. Season with celery and pepper. Add salt if necessary. Simmer one hour longer. Strain through a colander and serve.

## BLACK BEAN SOUP.

Cousin Mary.

The day before the soup is required get a shin of beef, have it cracked in three or four pieces, put it into the soup kettle early in the morning, with a gallon of cold water ; let it simmer all day ; then strain all the meat and bone from the liquor and set the liquor away in as cold a place as possible. Next morning, after having taken the fat from the liquor, cut into it a bunch of soup vegetables and let them boil an hour, strain them off and add to the soup a quart of black beans which have been soaked all night and boiled until they will go through the colander like a sort of paste. Season with pepper and salt ; add ground allspice, cloves and mace to taste ; finally a glass of wine. When the soup is in the tureen cut two hard-boiled eggs and one lemon in dice and throw them lightly in so that they will rest on top as much as possible, taking care that each person has some, as the lemon is very nice with the soup.

## BEEF SOUP.

Mrs. James Vick.

One large soup bone ; boil slowly in five quarts of water. The next day take off the grease and add the stock, five medium-sized potatoes, two onions, one carrot, and one-half large head of celery, all chopped

fine. Season to taste. Boil about four hours, strain and serve.

## CALF'S HEAD SOUP.

Author.

Prepare and wash in warm water the head, heart, liver and feet of a calf, cover with a gallon of cold water, let stand one hour ; then put on the stove and cook slowly till the bones can be easily removed, skim well, remove from the stove and throw the tongue at once into cold water and let it remain five minutes, when peel and chop fine ; remove the rest of the meat except the feet, which will have to cook while you cut the meat into small pieces like dice ; when the feet are done chop the meat from them, also add the brain to this. Set all one side, then pour the broth through a sieve into a bowl. Put the kettle over the fire to dry out, then dredge with three tablespoonfuls of flour, and rub three-fourths pound of butter on the flour. When this browns a little add two chopped onions and let them fry a little, then add a layer of meat, one-half teaspoon of black pepper (ground), one teaspoon of salt ; let cook until brown, then add the broth and the chopped whites of four eggs ; lay the yolks in a tureen with a half a nutmeg grated, the juice and a few pieces of the rind of one lemon, a teacup of claret or port wine or sherry ; lastly in the tureen put the force meat balls which are made thus : reserve a teacup of chopped meat from the above mixture, chop very fine, mix with one raw egg, pepper and salt, make into small balls, roll in cracker dust and fry in a pot of hot lard.

## CATFISH SOUP.

Author.

To each pound of fish cleaned, skinned and washed, one slice of ham or salt pork, one quart of water, one teacup of milk, one egg, pepper and salt. Put the fish and pork on in cold water, having cut the fish into squares. Cook till the fish is in shreds, strain, return to the kettle, thicken with cornstarch, mustard spoon of cornstarch to a quart. Dissolve the cornstarch in the teacup of milk and beaten egg. Stir into the soup and let it boil three minutes, take from stove and pour into tureen. Serve with anchovy sauce and toasted bread cut into dice.

## CELERY SOUP.

Author.

Boil a teacup of rice in a pint of water and add to it, as it thickens, a quart of milk. Cut up in inch pieces the white part of three heads of celery and grate a little of the root and add to a quart of veal or chicken broth. Boil the celery until tender, put in the boiled rice and milk; season with pepper and salt, strain, and just before taking up add half a teacup of cream. Put the rice over the fire in cold water and let the mixture come to a boil slowly.

## CREAM CELERY SOUP.

Author.

One pint of milk, one tablespoon of flour, one tablespoon of butter, one head of celery, a large slice of onion, a small piece of mace. Boil celery in a pint of water from thirty to forty-five minutes; boil onion, mace and milk together; wet flour with two teaspoons of cold milk and add to the boiling milk,



cook ten minutes; mash celery in water in which it has been cooked and stir into boiling milk, add butter and season to taste, strain and serve at once.

Same, using asparagus, for asparagus cream.

### CHICKEN BROTH.

Author.

Cut up an ordinary sized fowl, crack the bones and put into two quarts of cold, unsalted water. Cover it closely and boil for three or four hours, then strain off the broth, set it away to cool and remove every particle of fat before using. Soak two tablespoonfuls of pearl barley in a little lukewarm water; add it with four tablespoonfuls of milk to the broth, and simmer all until the barley is well cooked. Season lightly with salt and pepper and serve with crackers or dry toast.

### CHICKEN SOUP. No. 1.

Author.

Disjoint two chickens and put them in a pot with five quarts of cold water. Season with salt and pepper. Let them boil until the meat is very well done, and remove it from the liquor, and cut it up into small pieces. Put in the soup a quarter of a pound of butter mixed with a little flour, and a pint of cream. Throw in the cut meat, and just before you serve it add the beaten yolks of two eggs, and a little parsley. You may also add (if in season) a pint of green corn cut from the cob, and put in when it is half done. Squirrel soup is made in the same way.

### CHICKEN SOUP. No. 2.

Author.

Rub a five-pound chicken with salt and pepper,

then cut up and put into a pot with a gallon of cold water. Boil until the meat begins to separate from the bones, remove from the liquor and cut into small pieces. Rub a lump of butter the size of an egg well into a tablespoonful of flour, add a coffee-cup of cream, to which add the well-beaten yolks of two eggs and a teaspoonful of chopped parsley. Butter the soup pot.

### CLAM SOUP.

Aunt Robinson.

Fifty clams. Take them from the juice, chop pretty fine. To a pint of the juice add the same of water, let boil and skim. Two tablespoons of flour and the same of butter rubbed together to a cream; after skimming the soup remove from the fire and add the flour and butter. One and one-half cup of milk, let it boil well, then add the clams and pepper and boil five minutes.

### CORN SOUP.

Author.

Three pounds of beef, three quarts of cold water, four tomatoes, eight ears of corn, salt, pepper. Boil the soup slowly two hours, then add the cut corn, and cobs and tomatoes; boil twenty minutes and remove the cobs, and add one quart of milk, salt and pepper. Strain and serve.

### CRAB SOUP.

Mrs. Charlton H. Way, Savannah, Ga.

One dozen fat crabs, one quart tomatoes, one quart water, two large onions, one large tablespoon butter.

Fry onions in lard a light brown. Pick the meat from crabs' claws, crush the body of the crabs with all their fat in the soup kettle; add the rest of the ingredients, and boil one hour. Strain and pour soup over crab meat. Serve with two glasses of sherry and two lemons sliced in tureen.

### EGG SOUP.

Author.

Stir the well-beaten yolks of five eggs into a pint of cream or rich milk which has reached the boiling point; allow it to thicken but not curdle, then add to this one quart of clear broth. Very nourishing.

### EGG SOUP. No. 2.

Twelve eggs, one gallon of stock, two onions, one carrot, a little celery, one large apple, two ounces of butter, a little roux, one tablespoon of curry paste, one tablespoon of curry powder, a few allspice, a blade of mace, some seasoning, four ounces of rice. Cut onions, apples, carrot and celery in stew-pan with butter and fry over a slow fire. Add curry paste and powder, seasoning, allspice, mace and the roux. Mix well together. Add the boiling stock, stir until boiling, strain and set by the fire to clear. Add hard boiled eggs (shelled).

### GUMBO SOUP.

Author.

To five quarts of water use five pounds of chicken, or chicken and veal. To the water add one quart young okra, cut in rings, one quart tomatoes, one-half teacup corn cut from the ear, one large onion, a blade

of red pepper, and salt and pepper to taste. Fry a slice of ham an inch thick, lean and fat, a few moments, add the chicken after it is disjointed and rolled in flour ; fry both a light brown and add all the soup. Cook until the meat falls to pieces easily. Serve with boiled rice, one teaspoonful in the centre of each soup plate.

### GUMBO SOUP. No. 2.

E. B. M.

Cut a fowl in pieces ; flour it well and fry in drippings, with a slice or two of salt pork in the same kettle in which the soup is to be made. When brown remove the scraps of pork and turn off *all* the *fat*, leaving in the chicken. Pour on to this three or four quarts of water, and let it boil slowly for three hours ; then add two dozen or more of okra pods, one small onion, sliced, and salt and pepper to taste ; cook for another hour and serve with boiled rice.

### GUMBO SOUP. No. 3.

Author.

Three quarts cold water, one medium sized chicken, one onion, chopped, one pint of young okra, sliced in rings, one small bunch of parsley if liked, one-half teacup rice. Salt and pepper to taste. Boil the chicken and the rice in the water until tender ; take out the chicken, remove the grease and add the other ingredients. Cook the soup about one-half an hour, strain and add one teacup of cream. It is now ready to serve. For the chicken, reserve two teacups of the broth, which put in a saucepan with a pint of milk ; bring to a boil and thicken with a heaping tablespoon

of flour dissolved in a little of the milk used for the gravy; one tablespoon of butter. Lay toasted bread or split biscuit on a platter, then the chicken and gravy. Garnish with hard-boiled eggs.

## GUMBO FILÉ.

Author.

Four pounds chicken, one quart of oysters, three quarts of boiling water, two tablespoons of flour, one tablespoon butter, one tablespoon of lard, two tablespoons of pulverized sassafras leaves, one onion, a pinch of cayenne pepper. Prepare and disjoint the chicken and roll in the flour and fry in the lard and butter which you have melted in the soup kettle; when nearly done add the chopped onion, fry with it, then pour over all three quarts of boiling water. Boil three hours; pepper and salt. Ten minutes before serving cook the oysters in their own liquor until they curl and add to the soup, lastly add two tablespoons of filé made smooth with a little of the soup; boil up once and serve.

### TO MAKE FILÉ.

Gather sassafras leaves as late as possible in the season when they turn red. Dry in the shade and open air. When dry, pound in a mortar and bottle.

## INDIAN HODGE-PODGE.

E. B. M.

Three pints of good gravy or broth, one quart of split peas, three large onions, minced fine, fried in butter; add to peas; mix two tablespoonfuls curry powder in cold water, and add salt and pepper. Let all simmer.



## INVALID SOUP.

Author.

Clear broth poured over a poached egg will be found acceptable to many invalids.

## LOTTIE'S SOUP.

Author.

Two quarts of broth, two-thirds large can of tomatoes, one pint of milk, two tablespoons flour, pepper and salt. Boil tomatoes one hour in the broth, strain, add flour dissolved in little cold water, the milk, salt and pepper, let all boil three minutes and serve.

A salt spoon of celery seed to each gallon of soup. When milk is used it should be brought to the boiling point separately, and put in just before lifting the soup from stove.

## LUNCH SOUP.

Author.

One large onion, one large potato, boiled and mashed, one large cup broth, one tablespoon butter, two tablespoons flour, one quart milk. Slice the onion and fry in the butter a light-brown, then stir in the flour dissolved in the cold broth. Have the milk boiling hot and beat into it the potato ; salt and pepper to taste ; pour over the onion broth in the tureen with one slice of bread an inch thick, broken. Water may be substituted for broth, but more butter must then be used. Serve hot.

## MARROW DUMPLINGS FOR SOUP.

Grate the crust of a breakfast roll or loaf of bread and break up the remainder into crumbs. Soak these in

cold milk, drain and add two ounces of flour ; chop one-half pound marrow (freed from skin and sinew), beat yolks of five eggs, mix together, and if too moist more bread crumbs. Salt and pepper. Boil in soup one-half hour.

### MEATLESS SOUP.

Author.

Two quarts boiling water, two onions, two baker's rolls, salt and pepper to taste, a head of celery cut up green and all, one-half teacup of butter, boil one-half hour. Ask your baker for rolls entirely covered with crust. If they are not brown enough, put in the oven a few minutes.

### MOCK OYSTER SOUP.

Mrs. H., Cincinnati.

Boil one and half dozen onions in water enough to cover them; if the onions are small take two dozen, if strong, boil a turnip with them, which will destroy the strong taste. When they are soft enough, mash them very smooth through a colander, then boil them again in one quart of milk. Mix one teaspoonful of flour with one tablespoonful of butter, and stir in the soup. Let it boil up thoroughly and season with pepper, salt and mace.

### MULLAGATAWNY SOUP.

E. B. M.

Cut up a chicken weighing three pounds; lay in the soup kettle with one pound of veal, one large onion, stuck with three cloves, a blade of red pepper, a soup bunch containing carrots, celery and parsley, and cover

with one gallon of cold water. Take the chicken out when tender and let the soup continue to boil. Put in a saucepan a tablespoonful of butter ; when melted slice in it a medium sized onion ; when this has browned lightly, stir in a tablespoonful of flour, and brown also, but be careful not to let it burn ; then add one teaspoonful curry powder, two tablespoons boiled rice and a teacup of the broth ; lay in this the chicken and simmer about fifteen minutes. Put this in a tureen and pour over it the broth, which should be skimmed. The broth and curried chicken can be served separately if desired, in which case put into each soup-plate a teaspoonful of boiled rice. Salt to taste.

### MUTTON SOUP.

L. M. H.

One pound of very fat mutton loin, as the fat meat is more apt to be juicy. Strip off the fat and put meat into a kettle of cold water and stew slowly for three or four hours. Add to this quantity of meat, one head of celery, one small onion, one potato and a tablespoonful of oatmeal. When nearly done add to the juice one pint of milk, or what is better, add cream after the soup is dished up. This is a very nourishing dish for delicate stomachs.

### SCOTCH MUTTON BROTH.

Warne.

Six pounds of neck mutton, three quarts water, five carrots, five turnips, two onions, four tablespoons of Scotch barley, a little salt. Soak a neck of mutton in water for an hour, cut off the scrag, and put it into a stewpan with three quarts of water. As soon as it

boils skim it well, and then simmer it for an hour and a half. Cut the best end of the mutton into cutlets, dividing it with two bones in each. Take off nearly all the fat before you put it into the broth; skim it the moment the meat boils, and every ten minutes afterwards; add five carrots, turnips and two onions all cut into two or three pieces; and put them into the soup soon enough to be thoroughly done, stir in the barley well washed in cold water; add salt to your taste; and let all stew together for three hours; about one-half an hour before sending to the table put in a little chopped parsley and serve all together. Time, three hours and half.

#### SUGGESTION.

If you wish to skim soup before it is cold, cover the surface with a linen cloth wrung out of ice cold water. The grease will all adhere to the cloth. Repeat if necessary.

#### NOODLE SOUP.

Is made in the same way as vermicelli soup, except that strips of paste are substituted for the vermicelli. The paste is prepared by beating three eggs very light, and making them into a stiff dough with flour and water. They are then kneaded well and rolled very thin, cut into fine narrow strips, and dried a short time on dishes in the sun or oven; if you do this they must be soaked a short time before putting them into the soup, but I often put them in without drying. They will require to be boiled a little longer than vermicelli.

## NOODLES FOR SOUP.

Author.

Beat three eggs very light and mix a saltspoon of salt with sifted flour and cold water into a stiff dough, knead well, roll thin and cut into narrow strips, and drop lightly into the soup; cook ten minutes. If wanted for future use they must be dried in the sun or in the oven on dishes. They will have to be soaked in cold water a few minutes before using.

## NOODLES FOR SOUP.

One egg, one tablespoon of flour, a little salt, a quarter teaspoon baking powder mixed with flour and salt, then stir in the beaten egg. Ten minutes before serving the soup, drop the batter from the spoon into it.

## ONION SOUP.

Author.

Put into a saucepan one tablespoonful of butter; when it browns lightly, slice into it two large onions; let them cook through and brown, but do not burn. Have ready one quart of milk, heated to boiling point. Lay in the bottom of a tureen two slices of bread, broken in inch pieces; lay the cooked onions on the bread, pour over them the hot milk, and lastly one teacup uncooked cream, salt and pepper. This is a delicious soup even without cream. Is nice cold.

## OX-TAIL SOUP.

Author.

Dress two ox-tails, disjoint, and with one-fourth pound of ham cover with cold water, cook slowly till



done, then add any vegetable with six cloves stuck in large onion; cook 30 minutes longer, strain and serve. If you like it highly seasoned may add a wineglass of port wine, catsup to taste and a bay leaf.

### PALESTINE SOUP.

Author.

Three pounds Jerusalem artichokes, one turnip, one small onion, one head of celery, one pint of cream, one teaspoon of pepper, one teaspoon of salt, one tablespoon of sugar, three tablespoons of butter, three quarts of clear stock. Pare and cut in pieces the above vegetables; cover with the clear stock or three quarts of boiling water if you haven't the stock; let boil one hour, then add the cream and seasoning. Serve with bread which has been cut into dice and toasted in the oven.

### GREEN PEA SOUP: No. 1.

Author.

One gallon of water, three pints of peas, one knuckle of veal, one soup bunch, salt and pepper. - Put the knuckle of veal in a soup kettle with two quarts of water and let it heat gradually; in the remaining two quarts of water put the pods of the peas and let them cook one-half hour, then strain the liquor off and add it to the veal, also the soup bunch; boil the soup two hours, then add peas and cook twenty minutes or one-half hour if the peas are old. Strain the soup, mash the peas and add and serve.

### GREEN PEA SOUP. No. 2.

Author.

Four pounds of lean beef cut in small pieces. One-

fourth peck green peas, one gallon of water. Boil the empty pods of the peas in the water one hour, strain them out, add the beef and boil slowly one and one-half hours. Half an hour before serving strain out the meat and add the peas; 20 minutes later add one-half cup of rice, salt, and pepper to taste. After adding the rice stir carefully to prevent burning. Peas measure one-fourth peck shelled. If canned peas are used, three pints of water will be sufficient for a can when boiled; mash, run through a colander, boil this extract and a tablespoonful of chopped parsley; pour over bread which has been cut into inch cubes and browned in the oven.

### PEA SOUP.

Author.

Soak a quart of split peas in cold water over night. Then put them into a pot with two gallons of water, six cold boiled potatoes, two onions sliced, one pound of pork, or an old ham bone. Cover very closely; boil very slowly five hours. Season to the taste with pepper and salt. One tablespoon of celery seed imparts a fine flavor. Serve the pork on a platter with vegetables.

If canned peas are used, three pints of water will be sufficient for a can; when boiled, mash, run through a colander. Boil this extract and add a tablespoonful of chopped parsley; pour over bread which has been cut into inch cubes and browned in the oven.

### DRIED PEA SOUP.

Author.

Cover a quart of peas with cold water, let stand

over night, drain, and pour over them one gallon of cold water and add the small hock of a ham, one medium sized turnip, one carrot, one large onion, a blade of red pepper. Cook three hours. When the peas are done, press them through a colander or sieve into a tureen, then pour the soup and other ingredients through a sieve over the peas. Serve.

### PEPPER POT.

Sister J. H.

A knuckle of veal, three pounds of cooked tripe, cut in squares like dice, four large onions, cut small, four large potatoes, cut small, one-half teaspoon each of sweet marjoram, sweet basil, summer savory, thyme and parsley, well powdered, or if fresh, chop very fine, season with salt and pepper. Boil the veal in a gallon of water until thoroughly cooked. Take out and strain stock. After washing kettle return the stock and add the meat cut in small pieces, tripe, onions and potatoes. Simmer about an hour, or until all are tender, adding herbs about half an hour before taking from fire. At the same time add a pint bowl of dumplings. These are made of flour and butter, rolled out and cut like dice. Many prefer this without the herbs.

### POTATO SOUP.

Mrs. M.

Six large potatoes, boiled soft, one large onion, with six cloves stuck in it; twelve pepper corns, six allspice, two bay leaves and a suspicion of nutmeg. Run all through a colander. Have ready one quart of boiling milk, which add to the above, salt and pepper to taste. This should make two quarts. Pour all in tureen

over bread cut in dice, either fried or not, add one heaping teaspoonful chopped parsley.

## POTATO SOUP.

Author.

Slice four or six potatoes; boil them in one pint of water until half done, then add milk, salt and pepper and boil one-half hour.

## SCOTCH BROTH.

Sister.

To a gallon of broth add an onion chopped fine, a little salt and pepper, and one-half teacup of oatmeal made smooth with a little of the broth. Cook about twenty minutes, stirring often to prevent burning.

## SCRAP SOUP.

Author.

Any fragments of chicken, turkey, veal or beef covered with sufficient water (cold) to make the required amount of soup; boil slowly two or three hours if desired for the noon meal. Put in any vegetables an hour before using. Season to taste, strain and serve. A good rule for any one is, one quart of cold water to a pint of scraps, three tablespoons of chopped mixed vegetables. To a gallon of cold water a pint of chopped mixed vegetables and any scraps you have; use your judgment. In the quantity of scraps for a gallon of water, one-half teacup rice, one large onion, one large tomato, one carrot, one potato, three heads celery, a little cabbage chopped.

## SPICE SOUP.

Author.

Make a stock the day before of five pounds lean meat and five quarts of water; boil slowly five hours. Skim off grease when cold. When ready to make the soup add to the stock the chopped whites and grated yolks of four hard-boiled eggs, one chopped onion, one teaspoon each cinnamon, cloves, allspice, nutmeg, juice of two lemons, pepper and salt to taste. Boil about half an hour. Just before taking up add one-half teacup Worcestershire sauce.

## SQUIRREL SOUP.

This soup is made like Chicken Soup No. 1.

## TAPIOCA, MACARONI OR VERMICELLI SOUP.

Author.

Soak the tapioca in cold water on back of stove; let it simmer until clear, when it will be ready to add to the clear stock or meat broth.

Break the macaroni in inch lengths, pour boiling salt water over and boil until tender, then add to the stock or meat broth.

Vermicelli may be boiled with the soup and need not be soaked. This soup is best made of veal. Grated cheese served with it is relished by many.

## TAPIOCA FOR SOUP.

Author.

Soak the tapioca in water for 30 minutes, then cook till clear and add the stock.

## TOMATO SOUP. No. 1.

Cousin Alice.

Take two quarts of tomatoes, one small marrow bone, one cucumber, one onion, six okras, and three pints of water. Wash the tomatoes, scald the water, scald the tomatoes in it, and then use it for the soup. Rub the tomatoes through a colander. Boil all the materials three hours, stirring frequently. When it begins to thicken add boiling water until it becomes the right consistency. Just before it is done add one teaspoonful of flour made smooth in a little cold water. Season with cayenne pepper and salt.

## TOMATO SOUP. No. 2.

Cook thoroughly, as for canning, some tomatoes, about one quart after they are cooked, season with pepper, salt and butter. Then pour into a large tureen three pints of boiling milk; stir in together a teaspoonful of soda, dissolved in a small quantity of cold milk, and the tomatoes. These should be stirred in simultaneously with the soda. Add some rolled crackers, and serve immediately. This is equal to oyster soup.

## COUSIN EVA'S TOMATO SOUP. No. 3.

Two quarts of rich stock. Make day before, when cold remove every particle of grease. One quart fresh or best canned tomatoes. Boil with stock thoroughly, and after straining through a fine sieve excluding seeds and skin, add a medium sized raw potato grated, and after the soup thickens add salt and a dash of cayenne pepper. Twenty minutes before serving,



add a handful of macaroni letters or figures; or these can be cooked separately and added.

### TOMATO SOUP. No. 4.

One large beef soup bone, three quarts cold water; boil four hours; cool; skim. An hour before dinner stir in one can tomatoes, one onion, one carrot, one full ear corn, one-half teacup rice. Mash through a colander and serve.

### TOMATO SOUP. No. 5.

Author.

Stew a quart can of tomatoes, or twelve large ones, until soft enough to mash through a colander—about ten minutes. After they are strained return them to the stove, stir in a scant half teaspoon of soda; when it ceases to foam thicken with two even tablespoons of flour creamed with a tablespoon of butter and made smooth with a little of the liquid; then add one quart of boiling hot milk, salt, boil five minutes and serve.

### TOMATO SOUP. No. 6.

Mrs. E. Morgan.

Boil one hour in one quart of water, one pint of peeled tomatoes, then add a teaspoon of salt, one of soda, one quart of milk and a little rolled cracker.

### TOMATO SOUP. No. 7.

Mrs. J. W. Little.

One quart of tomatoes, two tablespoons flour, one tablespoon butter, one teaspoon salt, one teaspoon sugar, one pint of hot water; rub flour, butter and a

little of the cold tomato together ; let the rest of the tomato and water come to a boil. Add the flour, butter, and seasoning. Boil all together for fifteen minutes and rub through a sieve. Serve with toasted bread. Butter the bread, cut in small squares, and put in hot oven, buttered side up.

### TURTLE SOUP. No. 1.

Author.

Cut off the heads the night before and hang up to drain off the blood ; in the morning clean, being careful to remove the gall without breaking, separate the parts, scald and take off shells and skin, then cut into small pieces and cover with cold water ; boil slowly bones and meat till tender, then take out the meat and add the bones and liquor to a stock made of a shin of veal, one-half teacup of chopped ham, small bunch of parsley, a clove of garlic, salt and pepper to taste.

### TURTLE SOUP. No. 2.

Author.

Cut off the head the night before and hang up to drain off the blood. In the morning clean, being careful to remove the gall without breaking. Separate the parts, scald and take off the shell and skin, then cut into small pieces and put bones and meat into enough cold water to cook the meat ; boil slowly until the meat is tender, then make stock of four quarts of water, four pounds of veal, one-half teacup of chopped ham and the liquor the turtle was cooked in, reserving the meat for the tureen. Boil the stock slowly for three hours, then add one dozen pepper corns, a bunch of

parsley, the juice of a lemon, a clove of garlic and salt to taste; boil one hour longer, then strain over the pieces of meat. Pour into the tureen a sauce made thus: bring a teacup of Madeira wine to the boiling point, stir in a tablespoon of butter rolled into a tablespoon of flour, and slice in one lemon.

### VARIETY SOUP. No. 1.

Author.

Melt a tablespoonful of butter and a teaspoonful of sugar in a pan, then add a teacup of chopped mixed vegetables. Allow this to cook until covered with a glaze, but not brown; add to this two quarts of clear stock, and allow all to cook slowly on the back of stove about 30 minutes until the vegetables are done.

### VARIETY SOUP. No. 2.

Glaze as above, adding a teaspoon of chopped parsley, and to the two quarts of stock add a coffee cup of milk. Cook as above until the vegetables are done. Grate and pour over toasted bread, cut into one-half inch cubes or dice. The bread crust must be cut into cubes before toasting.

### VEAL SOUP.

One gallon cold water, one shank of veal, boil slowly two hours; twelve tomatoes, two onions, two turnips, two carrots, salt and pepper, chop the vegetables, add to the meat and boil one hour longer. Toasted bread may be cut in small pieces and laid in the bottom of the tureen if desired.

## VEGETABLE SOUP.

Cousin Alice.

Put a pint of Lima beans, a half dozen large tomatoes, two teacups of dried corn or corn cut from the cob, a few snap-beans, and two teaspoons of dried okra into five quarts of water, with three slices of lean ham. Boil for two hours and season with salt and pepper. Remove the ham before sending to the table. Thicken with yellow of egg and a little flour. A nice winter soup is made by boiling a few slices of lean ham, with a half pint of dried Lima beans, a few heads of celery cut up, and turnips and potatoes sliced thin. A fourth of a teacupful of dried okra will be a nice addition, and a grated carrot, or half a teacup of stewed tomatoes, will improve the color. If thickening is required, add some made of browned flour and water. Two tablespoons of pepper-sauce will improve it. Put it in after it is in the tureen.

## VERMICELLI OR MACARONI SOUP.

Author.

Prepare the soup the same as veal stock; in the meantime break the paste into equal lengths, cover with water and boil till tender, then add in the proportion of four ounces of paste to a gallon of soup and two heads of celery. In making vermicelli soup with vermicelli or Italian letters boil them first in a little of the water from the stock and add to the soup after it has been strained.

## RICH WHITE SOUP.

Take a pair of large fat fowls and cut them up. Butter the soup pot and put in the pieces, with two

pounds of the lean of veal cut in pieces. Season with one-half teaspoonful of salt, same of cayenne pepper and mace, cover with water and stew slowly for an hour, skimming it well. Then take out the breasts and wings of the fowls and chop the meat fine, leaving the rest stewing. Mix the chopped chicken with the grated crumbs of a quarter of a loaf of stale bread, having soaked the crumbs in a little warm milk. Have ready the yolks of four hard-boiled eggs, one dozen sweet almonds and six bitter ones, blanched and broken small. Mix eggs, almonds, chicken and bread, pound well in a mortar, strain the soup from the meat and fowl and stir this mixture in after it is reduced to two quarts. Boil separately one quart of cream or rich milk, and add it hot to the soup a little at a time, and let simmer a few minutes longer.

### WHITE SOUP.

E. B. M.

Break up a shin of veal; soak in four quarts of cold water two hours; boil with it one onion, a little mace, pepper and salt; simmer five hours; strain; remove fat; mix two tablespoonfuls ground rice; boil; add one pint sweet milk. Boil the veal in the same water that you soak it in.

### WHITE SOUP.

Author.

Five pounds of chicken, one pound of veal, three quarts of cold water, one quart of sweet cream, one teacup of grated bread, twelve grated almonds, three hard-boiled eggs, one-half teaspoon of cayenne pepper, one-half teaspoon of ground mace, salt. Put the

chicken, veal, grated bread and cold water in a porcelain kettle (or granite or iron kettle) having rubbed butter over the bottom. Bring gradually to the boiling point, add the pepper, salt and mace. Cook slowly until the chicken begins to separate from the bones, then take from the fire, remove all the meat, and strain the broth and skim off the fat ; add to the broth finely chopped whites and mashed yolks of the hard-boiled eggs, the blanched powdered almonds, let all boil ten minutes, then add the cream warm, boil three minutes and serve. There should be two quarts of broth to one of cream. Do not allow the stock to be reduced more than one quart in boiling.



## FISH.

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Fresh fish will be firm, with stiff fins and scales bright, with red gills and eyes full. If the fish is flabby and the gills brownish, you may be sure it has been out of the water too long. When fresh fish is cooked it should look white and curdy, not bluish. Fresh fish should be cooked the day it is purchased. Mackerel spoils very soon. Special care should be used in cleansing fish to remove all the blood. If desired, the scales may be scraped off with a knife when the fish is dry, then trim off the head, fins and gills, then open the under side and scrape the back clean. Do not break the gall or the fish will taste bitter; remove the roes or eggs, wash in cold water quickly and dry with a napkin, then lay the eggs inside the fish. The roe is a proof that the fish is in season. Don't allow fish to soak in water, cover with cold water. Crimped fish should be put on in boiling water and set on back of stove where it will simmer gently. To a gallon of water put four tablespoonfuls of salt and a wine glass of vinegar; this will give the fish firmness. To tell when the fish is done, probe with a knife along a bone; the fish will separate easily if done. A fish kettle is almost indispensable; if one is used lift the drainer as soon as the fish is done and lay it across the kettle for a few moments and cover

the fish with a napkin. If a common kettle is used, lay the fish in a circle in a plate and run a skewer to hold head and tail together, tie a napkin over it and put into the kettle and cover with cold water. When done, take out by lifting the cloth and slide the fish into another napkin and into a dish, or slide into a dish carefully and garnish with lemon and parsley; serve with Béchemel sauce. Fish having a muddy taste must be soaked awhile in strong salt and water. Many persons salt shad and haddock the night before. Salmon should be put on to boil in salt water, when boiling, to retain its color. Fish cooks in a few minutes, five minutes to fifteen and so on to the pound, according to the thickness. Salt fish must be put to soak in cold water the night before, and some fish is so salt it requires thirty-six hours to freshen, but salt fish, such as cod, may be freshened by pouring in cold water, bringing it gently to a boil, pour off, then prepare for the table. Fish may be decorated with boiled shrimps, craw-fish, prawns, or with jelly. When you wish to bone fish, cut on one side of the backbone and run the knife between the flesh and the bone. Fish is much improved after it is prepared for baking by laying it in a pan two hours and basting with a mixture of vinegar, oil, parsley, onion, thyme and bay leaves, say to a half a cup of vinegar mix two tablespoonfuls of oil, a little at a time until mixed well, then one small onion chopped fine, a tablespoonful of chopped parsley, a teaspoonful of thyme and three bay leaves, salt and pepper. In baking fish use very little water, butter, pepper and salt well; writing paper buttered is used to cover fish to bake.

Lay fish in a wire basket, immerse in hot lard,

run skewer in shape of letter "S." Fish should always be well done. Without fish kettle, lay in circle on a plate. Olive oil is preferable to fat or drippings. Boil large fish; bake medium-sized ones; fry small ones.

Sea bass, river bass and rock fish are boiled in weak salt and water over a moderate fire. Serve with celery sauce, or parsley and cream sauce; garnish with hard-boiled eggs.

### FOR BOILED FISH.

To each pound of fish allow a tablespoonful of tarragon vinegar, half a medium-sized onion and two stalks of parsley. One tablespoonful of salt to a quart of water (cold).

### BOUILLABAISSE. No. 1.

Slightly fry in stew-pan some onions, shallots and parsley; then put in the fish and sufficient water to cover; season with pepper and salt, and put in a pinch or two of flour; boil for about ten minutes; pour the rich gravy obtained over slices of bread and serve the fish and the bread and gravy in separate dishes.

### BOUILLABAISSE. No. 2.

Boil about one pound of small fish with a quart of water for rather over one hour, then pour out the whole and press the fish through a colander. When this thick rich gravy or soup is obtained, proceed as in the first recipe, only instead of adding water use the fish gravy. Rock fish, sea bass, sturgeon or lobster, makes a really good bouillabaisse; crabs may also be added.

## CAT FISH.

Author.

Clean and boil in weak salt and water, with a clove of garlic if liked or a little parsley, if boiled for pie use only parsley. When done lay in a pan with paste and bake with a top crust. If to fry, dip in beaten egg and corn meal.

## BOILED SALT COD.

Author.

Soak in cold water over night, lay in kettle and cover with cold water; when it reaches the boiling point, skim. After boiling three minutes draw to the back of stove, keep well covered ten minutes, drain and serve at once with Béchemel sauce.

## BOILED FRESH COD.

Prepare according to directions for fish; put on a steamer and into a fish kettle, or fit it in a bag to fit the piece of cod, lay in a kettle of water (three quarts), bring to a boil and simmer gently till done. Three tablespoonfuls of salt, an ounce of vinegar and a little horseradish boiled with it improves the flavor. Serve with egg sauce, or lemon sliced and parsley.

## BROILED COD.

Prepare and cut into pieces three inches square, flour well and broil with the inside toward the fire; turn when it begins to brown; when done lay on a platter, add butter, pepper, salt and a little catsup.

## CREAM CODFISH.

Author.

One and one-half cups of codfish picked fine. Turn on boiling water.\* Let it scald, then drain. Add one

quart rich milk, two tablespoonfuls flour, made smooth with some of the above milk and stirred into the hot milk; cook until thick like cream. Just before taking from the fire add butter the size of an egg.

### CODFISH BALLS WITH ONE EGG.

Author.

One pint of potatoes peeled, one scant pint fish picked fine. Boil together. When done, drain off water and beat together well; add butter the size of an egg, a little pepper, and one egg, well beaten. Drop in hot lard and cook same as fried cakes.

### CODFISH BALLS.

Cousin Mary. (East Troy.)

One cup of raw fish, one pint of potatoes, one teaspoonful of butter, one egg well beaten, one-fourth teaspoonful of pepper. Wash the fish, pick up in half-inch pieces, cut potatoes in quarters, put both in kettle together; cover with boiling water. Boil twenty-five minutes; drain and mash. Beat till very light. Butter and salt. When slightly cooled add the egg. Fry in hot lard one minute.

### BAKED SALT CODFISH WITH TWO EGGS.

Author.

One coffee cup of mashed potatoes, one of cream, one teacup of picked codfish, half a teacup of butter, two eggs, and half a teaspoonful of pepper. Mix potatoes, cream, fish and butter and the well-beaten yolks of the eggs; lastly mix lightly through the beaten whites; bake about twenty minutes.

**CODFISH OMELETTE WITH TWO EGGS.**

Author.

Half a pound codfish, picked fine, three large potatoes. Boil these together. Then add one dessert spoonful butter, two tablespoonfuls rich milk or cream, one egg, beaten separately. Bake ten minutes. Take from oven, pour over it one egg beaten separately and mixed with a teaspoonful of cream. Set back in oven about five minutes.

**CODFISH SOUFFLÉ WITH FOUR EGGS.**

Author.

Soak one coffee cup picked codfish in cold water five minutes, then drain off and wash well twice in hot water; drain off and put the fish in a skillet with one pint of sweet milk; bring to a boil; thicken to the consistency of cream with a teaspoonful of flour dissolved in a little cold water; then stir in the beaten yolks of four eggs and a tablespoonful of butter. This preparation makes a solid meal—enough for eight persons.

**CODFISH CROQUETTES.**

Mrs. E. Morgan.

Pick fine one pint of raw fish, cut up in half-inch pieces two pints of raw potatoes; put them both together into one quart of water and boil until the potatoes are done; then drain thoroughly in a colander; put in a piece of butter the size of a butternut, mash it all together with a potato masher and fry in hot lard like crullers.

**CUSK A LA CRÉME, FIVE EGGS.**

Author.

Put a fish after cleaning into cold salt and water, heat



slowly, and let it simmer till done. Then take out and remove the bones, lay on a fish dish and make a sauce as follows: put a pint of cream and a pint of milk in a saucepan; mix two tablespoonfuls of flour with a half teacup of butter and stir into the milk smoothly just before the milk reaches the boiling point. Then add five sprigs of parsley, one-half of a grated nutmeg, salt, pepper and the juice of one lemon; strain the sauce through a sieve and pour over the fish; then beat in the whites of five eggs and spread over the whole. Put in oven to brown lightly. Season the whites with a little salt and the juice of a lemon. Rich milk may be used instead of cream.

### FISH A LA CRÉME.

Author.

Boil three pounds of fish in salted water, when done and cold remove skin and bones and flake it. Put over the fire one quart of milk; when heated, stir into it two tablespoonfuls of flour rolled in two tablespoonfuls of butter; when it is mixed smoothly add a small onion chopped fine, three sprigs of parsley, one bay leaf, a little thyme and a little grated nutmeg, salt and pepper. Cook till like cream, rather thick, remove and pass through a sieve, then put a layer of the flaked fish, a layer of dressing, until all is used; sprinkle cracker crumbs over the top and bake. Some of the above seasonings may be omitted if not desired.

### FISH AU GRATIN.

Author.

Remove the skin and bone of a two-pound fish, slice and lay in a pan, spread with half a teacup of butter, a tablespoonful of chopped onion and five sprigs of

parsley. Pour into the pan half a cup of white wine ; salt and pepper the fish, slice four mushrooms and put over it ; pour over half a teacup of anchovy sauce ; sprinkle a little rolled cracker over the fish, and bake. If the flavor of anchovy is not liked it may be omitted, and a sauce like the following prepared while it is baking to pour over the fish a few minutes before taking it from the oven: Brown lightly a teaspoonful of flour in two tablespoonfuls of butter, then add a half teacup of broth and some of the fish gravy; cook a few minutes, then pour over the fish.

### FISH AU GRATIN.

Mrs. M.

Put one tablespoonful of finely chopped onion, with one glass of wine, into a baking dish. Season some slices of fish with pepper and salt ; lay them in also ; then sprinkle chopped parsley (and if convenient, chopped mushrooms) over them, and pour over all one-half pint (or even less) of anchovy sauce, over which sprinkle bread crumbs. Place in the oven until cooked,—the time will of course vary according to the thickness of the slices. Serve in the same dish.

### FISH BALLS WITH TWO EGGS.

Mrs. S.

One pint cooked fish, one pint and a half boiled potatoes, one tablespoonful (heaping) butter, two eggs, salt and pepper. Then make into balls and fry.

### CODFISH BALLS.

The same proportion as above, but the fish and potatoes must be cooked together, and then the other ingredients added.

## FISH BALLS WITH TWO EGGS.

One pint fish, picked fine, one pint and a half raw potatoes. Put together and boil until done, then drain off the water and beat well together. Add butter the size of an egg, two well-beaten eggs. Mix thoroughly. Drop from spoon into kettle of hot lard.

## FISH CHOWDER.

Author.

Fry one-half pound of sliced pork in a kettle; when done take out the pork, and lay in the bottom of the kettle with the fat, one large onion chopped fine, a layer of fresh white fish or cod, then a layer of thin sliced Irish potatoes; pour over all a pint of water, stew thirty minutes, then add a pint of sweet milk thickened with two tablespoonfuls of flour, pepper to taste. Boil up and serve.

## FISH CROQUETTES WITH THREE EGGS.

Author.

One pint cooked fresh fish, one tablespoonful cream, one tablespoonful melted butter, one teaspoonful chopped onion, two eggs, salt and pepper. Separate the fish from the bones, chop fine, add the other ingredients, roll into balls, dip into beaten egg and cracker crumbs, and fry in leaf lard and butter, or dip in cracker dust, egg and cracker dust again, and fry in kettle of hot lard. Serve with cream gravy.

## FISH PUDDING WITH SIX EGGS.

Selma (Author's Cook).

Lay a white fish weighing two pounds in cold water for one hour, then pick carefully the meat from the bones. To this add one-fourth pound of butter, lay

in a porcelain kettle, beat the whole with a potato masher until the flakes look white and smooth. Then stir in a tablespoonful of flour, one-half tablespoonful salt, six eggs, beaten separately and together. Beat all together, and fill a tin basin, and set the basin inside a steamer. Cover tightly and boil two hours. Turn out on a platter, bottom side up, which will give it form. Serve with caper sauce. Have on the table both Worcestershire and caper sauces. Some like the addition of Worcestershire sauce.

### FRIED FISH.

Author.

Prepare fish and roll in flour, or dip in egg and then into rolled cracker; place in a wire basket if you have one, and immerse in smoking hot lard and fry till a nice brown; serve with parsley.

### ESCALLOPED FISH WITH ONE EGG.

Author.

Dip an uncooked fish in boiling water, take out instantly so as not to lose the juice; bone and skin the fish. Rub a clove of garlic over a baking dish, or put in a layer of finely chopped onion, and a few bits of butter, then the fish, which you have sprinkled with salt and pepper. Make a sauce of one teacup of boiling water thickened with a lump of butter size of a hickory nut, rolled into a teaspoonful of flour, and add the juice of one lemon. Pour this sauce over the fish and cover with a beaten egg and sprinkle over with cracker crumbs. Bake and serve in the same dish.

## HADDOCK WITH ONE EGG.

Author.

Prepare and cut into square pieces, or steaks, put into the oven and let it remain until the skin begins to rise, then take out and dip into beaten yolk of an egg, then bread crumbs ; place on a buttered gridiron over clear coals. When done serve with drawn butter sauce.

## BAKED HADDOCK WITH ONE EGG.

Author.

Prepare the same as cod. Make a dressing of one coffee cup of bread crumbs, one-half cup butter, one tablespoonful of savory herbs, the rind of half a lemon grated, salt and pepper to taste, and the yolk of one egg; mix and fill; brush over the outside with the white of an egg, strew bread crumbs over this and bake. Can be baked in long pan, or curl the tail in its mouth and bake in round pan. Serve with anchovy, Béchemel, or caper sauce.

## FINNAN HADDOCK.

This fish should be soaked, dried, and boiled with the addition of bits of butter, then it is ready for the table.

## HALIBUT A LA CRÉME.

Contributed.

Cut two onions in one-half pint of water, and add a little mace and parsley. When boiled, add one quart of milk or cream, one tablespoonful of butter, two tablespoonfuls of flour, and strain all through a sieve. Take four pounds of well boiled halibut or other fish; salted while boiling; flake it, butter a good-sized

baking dish, and put first a layer of fish, then some of the dressing, and so on alternately, until the dish is full. Put grated bread crumbs on the top, and bake it one hour.

### BAKED HALIBUT.

Author.

Soak for one hour in cold salt and water about five pounds of fish, then lay in a dripping pan with very little water, and more butter or all butter according to taste. Allow ten minutes to the pound. Serve with a sauce made as follows: To a coffee cup of boiling water mix a tablespoonful of butter rubbed into two tablespoonfuls of browned flour, and a tablespoonful of walnut catsup, and the juice of one lemon. Pour into a sauce boat after it is cooked.

NOTE.—Perch, bass, carp, flounder, pike, pickerel, blue and black fish and white are cooked alike.

### BOILED HALIBUT.

Author.

Soak in cold salt and water an hour about four or five pounds for a private family, lay in a kettle with weak salt and water, heat gradually, and after it begins to boil allow ten minutes to the pound. When done drain and serve with egg sauce or parsley sauce. Pour sauce from sauce boat.

### HERRINGS.

Author.

Fresh, salt smoked or red herrings. Fresh herrings are prepared like any fresh fish; salt herring must be soaked in cold or tepid water until freshened, tepid is



best, and prepared like mackerel; red herring must be skinned, split, cleaned, and the backbone removed and cooked by general rules for fish. Serve with vinaigrette with mustard to taste.

### BROILED FRESH MACKEREL.

Author.

Clean, wash quickly, and dry with a linen cloth, rub salt inside and out, lay on a double gridiron which has been well greased, broil over fresh coals, turning often, butter and send to table. Mackerel loses its flavor in a short time after leaving the water, and spoils sooner than any other fish.

### BROILED SALT MACKEREL.

Author.

Soak over night in cold water. and if too salt in the morning change for more cold water until ready to broil; wipe dry, and lay on a double gridiron which has been greased. Broil over clear coals. I suggest double gridiron because the fish can be turned without breaking.

### FRIED PERCH.

Author.

Scale and clean these as any pan fish, dip in beaten egg, then cracker dust, and fry in boiling lard.

### BAKED PICKEREL.

Author.

Pickrel may be baked and served with the same sauce as salmon trout.

### FRIED TROUT AND PICKEREL.

Author.

Clean and dry carefully, roll lightly in flour, fry to

a light brown in butter and lard mixed. Put them in when the butter and lard become boiling hot. Do not fry to a crisp brown, as it takes away the delicate flavor. Serve at once.

### BOILED SALMON.

Author.

Boil salmon in salted, boiling water; the fish retains its color when cooked in this way. Serve with melted butter and juice of a lemon. Garnish with sprigs of parsley.

NOTE.—Cucumber salad and peas are good with boiled salmon.

### BAKED SALMON, TROUT OR PICKEREL.

Author.

May be prepared the same as shad. The sauce for salmon may be varied by making a drawn butter sauce, and adding instead of cream, port wine or lemon juice to taste, and Worcestershire sauce.

### BAKED SALMON TROUT.

Author.

Clean carefully, wash, wipe dry, and lay in a pan with butter and water, or butter to taste. Have ready a sauce, made of a cup of cream thickened with a teaspoonful of cornstarch dissolved in very little milk, a tablespoonful of butter, and a tablespoonful of chopped parsley. Pour over the fish after it is laid in the hot dish and serve at once.

### BROILED SMOKED SALMON.

Wash the smoked salmon in cold water, lay in a skillet and cover with cold water, gradually heat and

allow to simmer five minutes ; this will free it from the salt and rank taste ; then remove, wipe dry and broil over clear coals on a buttered gridiron. After you have buttered the fish, add drops of lemon juice, and garnish with parsley.

### BOILED SALMON TROUT.

Author.

Clean and wash carefully, lay in a fish kettle, or if you have none fold in a thin cloth just enough to fit the shape, and put into a kettle with cold salt and water, heat gradually, boil until done and serve with sauce the same as for baked salmon trout.

### DEVILLED SALMON.

Mrs. F. B. Jones, Washington, D. C.

One can salmon picked fine, one small cup bread crumbs; sauce, one pint milk, when boiling hot stir in one-half tablespoonful dissolved flour, one teaspoonful butter. When thick take from fire, add a small one-half cup Worcestershire sauce, juice of lemon. Pepper and salt salmon, add sauce ; put bread crumbs on top. A little cream to moisten crumbs will make it take a better brown. Bake quickly, and serve hot. Bake in little dishes if you have them, one for each person ; if not, in square tin, and dip out with care. If used as croquettes, save half the sauce to heat and serve with them.

### KIPPERED SALMON.

Author.

This fish should be wrapped in buttered paper, and broiled on a greased gridiron.

## SHAD.

Author.

Clean, wash and dry with a napkin, sew up in a cheese cloth bag, boil in salted water, serve with drawn butter sauce with lemon sliced in. Garnish with hard-boiled eggs sliced, and sprigs of parsley.

## SALT SHAD.

Author.

Must be soaked over night in cold water, or the water changed often if the fish is required the same day. Put on the fire in cold water, bring to a boil, change for boiling water, cook till tender. Garnish as above and serve with a sauce. Boil a teaspoonful chopped parsley in a teacup of cream five minutes, then beat in the mixture the yolk of an egg, boil three minutes longer, salt and pepper and serve. When the egg is added the cream must be drawn to the back of the stove ; mix and bring forward to thicken, stirring all the time.

## BROILED SHAD.

Author.

Wash, split, and dry with a cloth and lay upon a gridiron which has been greased. Broil over clear coals fifteen minutes. Butter generously, and serve with lemon and parsley.

## BAKED SHAD OR WHITEFISH.

Author.

For a medium-size fish make a filling of half pint of old bread crumbs, one tablespoonful of butter, mustard spoon of salt and pepper each, one egg if desired,

and an even tablespoonful of parsley. Work butter and crumbs together, add seasoning and egg and bind. If egg is not used, a little cold water will be required to mix, but very little, however. Fill the fish, tie a string firmly about it, and bake about one hour. If preferred, pork chopped fine may be used instead of butter. Flour and butter put on the fish will brown it well. Serve with sauce Tartare, tomato or anchovy sauce.

### TO BAKE A SHAD, OR WHITEFISH.

Prepare a stuffing of bread crumbs, salt, pepper, butter, and a little parsley, mix it up with the beaten yolks of two or three eggs, according to the quantity of stuffing required ; fill the fish with it, and tie a string firmly about it. Pour over it a little water and some butter, and bake as you would a fowl. A shad will require from an hour to an hour and a quarter to bake. Whitefish not quite as long. Rockfish is baked in the same way, but requires a longer time to cook.

### TO BOIL SALT SHAD OR MACKEREL.

Dixie Cook Book.

If very salt, the fish must be soaked twelve hours in plenty of cold water. Or if the water is changed, a shorter time will be required. Put it into a skillet or frying-pan, with cold water enough to cover it, and let it boil fifteen minutes. Then change the water for fresh hot water, and after boiling in this for fifteen minutes longer, take it up and serve with drawn butter, and garnish with parsley. Another nice way to dress salt fish, is to boil together for ten minutes a tea-cup of cream, some cut parsley, and a little butter and

pepper, and if the cream is not very thick, a beaten yolk of an egg, and pour it over the fish when it is ready to send to the table.

### FRIED SMELTS.

Author.

Get them as fresh as possible, wash very little, dry carefully, dip in beaten egg and cracker dust and fry in hot lard to a delicate brown; or roll in flour and fry in a little lard and butter. Arrange them side by side and garnish with slices of lemon and sprigs of parsley. It improves smelts to lay them in milk a few minutes.

### BAKED WHITEFISH.

Prepare as above, make a filling as follows: Grated bread crumbs, salt, pepper, and melted butter to taste; parsley chopped fine if desired. Sew up, dredge flour over it, lay in a dripping pan with a piece of butter the size of an egg, and bake about three-quarters of an hour, basting now and then; take from the oven when done, cut the threads and serve. Shad may be served in the same way, but it takes a little longer to bake.

### BOILED WHITEFISH FRITTERS.

Author.

One cup flaked fish, one-half cup grated bread, one-half cup mashed potatoes, one-half cup cream, two eggs, add pepper and salt, mix ingredients, make into balls, dip into the beaten whites of the two eggs, then into the cracker crumbs. Fry in a saucepan of hot lard.



## TO BROIL WHITEFISH.

Scale, wash and split down the back ; lay on a broiler on hot coals ; turn often to keep juices in ; cook well ; lay on hot platter and season with salt, pepper and butter ; serve with slices of lemon.

## TO FRY FISH.

Scale, split down the back, wash, dry, season with salt and pepper, dust with flour and fry with a slice or two of salt pork in pork drippings.

## TO FRY WHITEFISH.

Prepare as above, cut in squares, dip in beaten egg and cracker dust, and fry in hot lard.

## ESCALLOPED WHITEFISH WITH ONE EGG.

One pint of flaked white fish, one-half cup of rolled crackers, one tablespoonful of chopped parsley, one tablespoonful of butter, one teaspoonful of flour, one egg, pepper and salt.

## STEAMED WHITEFISH.

Three pounds fish, one-fourth pound salt pork, two slices of bread one-eighth inch thick, season with butter, pepper and salt. Chop the bread and pork very fine and stuff the fish ; sew up, put the fish in a cloth, lay in steamer, and steam three-quarters of an hour ; garnish with parsley. Lake trout may be cooked in the same way.

*Dressing.*—One cup of boiling water, one tablespoonful of butter thickened with an even tablespoon-

ful of flour dissolved in a little milk, and one tablespoonful of cream. Boil two eggs hard and slice into the gravy boat.

#### SUGGESTION.

Whitefish baked is very nice with the addition of a little salt pork, chopped very fine and added to the filling.

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## SHELL FISH.

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Oysters when stale are white and not firm and grayish, and will adhere to the fork when passed through them.

### TO FATTEN OYSTERS.

Author.

Wash them well, sprinkle over them salt and corn meal, cover with cold water, laying the concave side down, change the water every twenty-four hours, and sprinkle each time with the meal and salt. Keep the tub in a cool place covered with an old blanket.

### RAW OYSTERS.

Scoop out of a cake of ice a cavity large enough to hold the oysters, garnish with slices of lemon, and serve at once.

### OYSTER STEW.

Prof. Blot.

Put one quart of oysters with their liquor in a sauce-

pan, with one pint of cold water, and set it on a good fire. Take from the fire at the first boil, and skim. Take the oysters from the pan with a skimmer, and put them in the soup dish. By keeping the soup dish in a warm but not hot place the oysters will not harden. Add to the juice in the saucepan a gill of white wine; give one boil and take from the fire. Mix two ounces of butter with two tablespoonfuls of flour in a bowl; turn the juice and wine into the bowl also, and mix the whole well; put the mixture back into the saucepan, and set it on the fire, adding about half a dozen mushrooms, two or three stalks of parsley, and pepper to taste. Boil two minutes, turn over the oysters through a strainer, and serve. The mushrooms may also be turned into the soup dish.

### DRY OYSTER STEW.

Author.

To the liquor from one quart of select oysters add one teacup of boiling water. Bring to a boil and skim, then add two heaping tablespoonfuls of butter, and the oysters. When the oysters curl, take them out and add to the liquor two tablespoonfuls of cracker dust, *not* the crumbs. Pour over the oysters and serve.

### OYSTER SOUP. No. 1.

Author.

Drain the liquor from one quart of oysters, add this to one quart of milk. When this reaches the boiling point add one tablespoonful of butter, when melted put in the oysters; leave only until they curl, when add one-half teacup of cream, and one-half teacup rolled crackers. Season with salt and pepper. Do not add any water, and use only select oysters.

## OYSTER SOUP. No. 2.

Author.

One quart oysters, three quarts of water, one pint cream, six soda crackers, pepper, salt and one teacup of butter. Strain liquor from oysters and add it to the water, when it boils add butter, salt, pepper and oysters. When the oysters curl remove them to the tureen and add to the soup the cream and rolled crackers. Let boil up and pour into the tureen.

## OYSTER SOUP. No. 3.

Strain the liquor from two quarts of oysters, add to it an equal quantity of water. Put it on to boil, and skim it, then throw in a little white pepper, a head of celery cut in small pieces, and a third of a pound of butter, with two teaspoonfuls of flour rubbed in it. Boil it five minutes longer, and put in the oysters and a pint of cream, and after one more boil pour into the tureen, in which have some toasted bread cut in small pieces, and a little finely cut parsley.

## FRIED OYSTERS. No. 1.

Cousin Eva.

Procure large plump oysters, select, spread them between two pieces of linen, and leave them till the moisture is absorbed. Beat an egg, adding pepper and salt. Dip the oysters in the egg, then roll in fine cracker crumbs until they are well covered. Fry in part lard and butter. Place napkins in platter in which oysters are to be served. Garnish with slices of lemon and parsley.

## FRIED OYSTERS. No. 2.

Author.

Select large, fine oysters. Drain off the juice. Season with pepper and salt; dip in fine cracker crumbs, then in well-beaten egg, and again in the crumbs. Drop in boiling lard and fry the same as doughnuts. They brown much better if a little beef suet is added to the lard. Lift with a skimmer.

## FRIED OYSTERS. No. 3.

Author.

Drain or scrape the oysters. Dip in egg and fine rolled cracker crumbs. Season with salt and pepper. Brown lightly a tablespoonful of butter, put in a layer of oysters; turn as they brown; take out, and put in more butter and fry another layer, and so on.

## ESCALLOPED OYSTERS. No. 1.

Fill a buttered dish with alternate layers of oysters and grated bread-crumbs, pepper, butter, and salt, (a piece of mace to each layer is an addition), have a thick layer of crumbs on top. Place in a moderately heated oven, and bake fully an hour. When it commences to brown on top, place a paper over it, and allow to bake thoroughly through, then remove the paper and brown to a rich color on top. No oyster liquor need be put in, as there will be enough when they are cooked.

## ESCALLOPED OYSTERS. No. 2.

Contributed.

For a five-quart pan, take two quarts of oysters and one pound of small butter crackers, rolled fine.

Put a thick layer of cracker in the bottom of the pan. Take the oysters upon a fork and cover them with rolled cracker, then cut a piece of butter half the size of an egg into small bits, and place them around upon the oysters, sprinkling a little salt (not more than quarter of a teaspoonful), with a little pepper, over all. Repeat this until all the oysters and crackers are used, putting a layer of cracker upon the top. Pour upon the whole cream or milk, until you can just see it around the edge of the pan, Bake in a slow oven for one hour and a half, or two hours. When thoroughly heated, put a little more butter upon the top, to make them brown nicely.

### ESCALLOPED OYSTERS. No. 3.

Author.

Crush and roll several handfuls of crackers ; put a layer in the bottom of a buttered dish. Wet this with a mixture of the oyster juice and milk ; next a layer of oysters ; sprinkle with pepper and salt, and lay small bits of butter upon them ; then another layer of moistened crumbs, and so on until the dish is full. Let the top layer be of crumbs, and thicker than the rest ; beat an egg into the milk you pour over them ; put pieces of butter on top ; cover the dish ; bake half an hour.

### ESCALLOPED OYSTERS IN THE SHELL. No. 4.

Cousin Eva.

Cleanse the shells thoroughly. Open the oysters, remove upper half of shell, drain off a portion of the liquor ; sprinkle thickly with cracker dust ; add small piece of butter, a little pepper and salt. Put oysters in dripping pan, and bake them a light brown. Serve with slices of lemon.



## OYSTER PANCAKES WITH TWO EGGS.

Mrs. S.

Mix together equal measures of oyster juice and milk. To a pint of this mixture, put a pint of wheat flour, a few oysters, two eggs, and a little salt. Fry till nicely browned.

## PANNED OYSTERS.

Author.

Lay the oysters separately on a linen cloth for a few minutes, then separately on a hot skillet; as soon as they curl remove from the fire, season with salt, pepper and butter, and lay on slices of buttered toast; pour over them the liquor which oozes from them in cooking. (I rub a linen cloth moistened with butter over the skillet to prevent sticking, and I keep an old tablecloth to absorb the moisture from the oysters.)

## PANNED OYSTERS.

Mrs. H., Omaha.

Drain your oysters perfectly dry in a colander, then put into a frying pan a half teacup of butter. When hot throw in your oysters, and salt and pepper them; toss them about in the pan, and serve hot; add a little mace. Do not use the liquor at all, as there will be plenty from the heating.

## OYSTER PATTIES WITH TWO EGGS.

Author.

Bake rich puff paste in small patty pans and set aside to cool. Put over the fire, one coffee cup of oyster liquor with a blade of mace and five cloves; when boiled enough to flavor, throw in the oysters and boil till they curl. Take out the oysters, and mix with this

liquor the mashed yolk of two hard-boiled eggs, one teaspoonful butter, pepper, and salt to taste. Pour this over the oysters, and fill the patties—two or three oysters to each patty. The liquor should be of the consistency of cream. Garnish with rings made of the whites of the eggs. These patties may be made with a double crust or like a turnover.

### ESCALLOPED OYSTER PIE.

Author.

Roll crackers very fine, salt and mix with butter as you would for pie-crust, then roll out, put a layer of crust and a layer of oysters, pepper, salt, and small pieces of butter, so on, until all is used ; when it begins to bake put over the top a little more butter to brown the pie.

### OYSTER PIE WITH TWO EGGS.

Author.

Drain off the liquor from a quart of oysters ; put on to boil with a tablespoonful of butter, teaspoonful of salt, and a little pepper. Mix one even tablespoonful of flour with a teacup of cream and stir into the oyster liquor ; allow to thicken like cream, then stir in the beaten yolks of two eggs, throw in the oysters last, and let cook three minutes. Cover a buttered dish with a paste, support the lid of paste with a cup made of paper, bake ; then remove the cover, take out the cup, fill dish with oysters and gravy, and set in the oven a few moments, until they curl. Remove from the oven, and put on the cover and serve.

### OYSTER PIE

Author.

Line a deep dish with a rich paste ; fill with oysters

and pour over a sauce made as follows : One pint of oyster liquor brought to the boil, and skimmed ; thicken with one tablespoonful of flour dissolved in a little cold milk ; add one-half teacup cream, pepper and salt to taste, and pour over the oysters. Cover with crust, and bake about twenty minutes in a quick oven.

### OYSTER CHICKEN PIE.

Author.

Cut up a chicken and stew in as little boiling water as possible. When done take out the chicken, and thicken the liquor with a tablespoonful of flour dissolved in a little cold milk ; add to this a pint of oyster liquor. When about as thick as cream, pour over the chicken, and bake in a dish lined with pie paste. Add a tablespoonful of butter, pepper and salt before baking. Ten minutes before the pie is done lift up the crust and add the oysters and one-half teacup of cream.

### OYSTER BISQUE WITH ONE EGG.

Author.

One can select oysters, one teacup cream, butter size of a hickory nut, one egg, well beaten, two soda crackers, rolled very fine. Put the oysters on in their own liquor, let them boil up once ; take out the oysters and skim the liquor. To this liquor add the butter then the egg, a little salt, pepper and a blade of mace, then the cracker dust, lastly the oysters, which have been minced. Serve hot; nice for lunches.

### TO ROAST OYSTERS.

Author.

Wash and dry shell oysters. Put in a very hot oven or on a gridiron, always having the upper shell down,

so as to retain the juices. When the shells open lay on a hot platter and serve with melted butter, cayenne pepper and salt.

### BROILED OYSTERS. No. 1.

Author.

Drain the oysters well and dry them with a napkin. Have ready a hot skillet, lay in a few oysters at a time, so they will not touch each other. Take them up as soon as they curl at each end. Serve on buttered toast.

### BROILED OYSTERS. No. 2.

Author.

Lay oysters on an old linen tablecloth or napkin to drain; roll in fine cracker crumbs and place on the broiler; cook till they puff up, then serve on buttered toast. Season with pepper and salt.

### STEAMED OYSTERS.

Author.

Lay the oysters on a napkin in a steamer and cover until they puff up. Serve on buttered toast with drawn butter sauce.

### PICKLED OYSTERS. No. 1.

Author.

One quart of oysters, one pint of vinegar, one even tablespoonful whole pepper, one teaspoonful whole allspice, two blades of mace. Drain the liquor from the oysters; add to it one-half cup boiling water, and an even teaspoonful salt. When this boils throw in the

oysters and let them remain until they curl. In the meantime boil the vinegar and spice, which pour over the oysters after they have been scalded. These will keep several days.

### PICKLED OYSTERS. No. 2.

Author.

One pint of oysters, three tablespoonfuls vinegar, one-half teaspoon each allspice and mace. Boil vinegar and spice five minutes; throw in oysters and let them cook about a minute. When done skim out spice, unless you wish the flavor pronounced.

### SCRAMBLED OYSTERS.

Mrs. M.

Put your oysters in a colander, and allow all the liquor to run through. Into this liquor put a lump of butter about as large as a walnut, some pepper and salt. Put it on the stove and let it get thoroughly hot, then put your oysters into it. Have ready some bread nicely toasted, place it on a flat dish, and when the oysters are thoroughly cooked pour them over the toast.

### OYSTER FRICASSEE WITH ONE EGG.

Author.

One quart oysters, drained as dry as possible. Put a piece of butter the size of an egg into a hot spider, and let it get quite brown; then put in the oysters, and as soon as they commence to cook add as much more butter which has been well mixed with a tablespoonful of flour. Let it cook a moment, and add one egg, beaten with a tablespoonful of cream. Let this cook a moment and pour over toasted bread.

## OYSTER FRICASSEE. No. 2.

Author.

Split open nine soda crackers (the large square ones), lay them in a hot oven for a few minutes, then lay them on a platter and pour over them oyster sauce made of one coffee cup of cream, one tablespoonful of butter, one tablespoonful of flour and a pint of oysters, pepper and salt. Mix the flour with a little milk and thicken the cream when it reaches the boiling point, add butter, pepper and salt, then pour in the oysters, and leave them until they curl at the ends, steam and pour over the crackers.

## OYSTER FRITTERS WITH ONE EGG.

Aunt M.

One pint of oysters, one egg, whipped light, pepper and salt, half a cup of milk, flour, cut up oysters and mix in.

## OYSTER FRITTERS WITH TWO EGGS.

Author.

One cup flour, two eggs, one tablespoonful olive oil, salt and pepper to taste, enough oyster liquor and milk to make a thin batter, and add oysters. Fry in kettle of hot lard, same as fried cakes. Serve with lemon.

## OYSTER GUMBO.

Cousin Julia, Mobile.

Cut up a chicken, sprinkle with flour and lay in the vessel in which the gumbo is to be made. When nearly done chop an onion and fry with it; pour over this three quarts of boiling water and let it boil until the flesh drops off; now pour on the liquor of the oysters, salt and pepper to taste, two tablespoonfuls



of tomato sauce; let it boil a short time, and then add fifty select oysters or one hundred small oysters; let boil only five minutes. When taken from the fire put in two tablespoonfuls of filé.

### CREAMED OYSTERS.

Author.

One quart of oysters, one coffee cup of cream, one tablespoonful of butter, salt and pepper. Put the liquor, cream and butter in a saucepan, bring to the boiling point and add the oysters, which cook till they curl; season with salt and pepper, and serve on toast.

### OYSTER MACARONI WITH ONE EGG.

E. B. M.

Boil macaroni; put in a dish alternate layers of macaroni and oysters; season with butter, pepper and salt. Spread over the top grated bread with beaten egg. Bake.

### SPICED OYSTERS.

Mrs. J. Fulton.

Pick over and wash the oysters, strain the liquor, and pour it over the oysters again. Then put over the fire with cloves, mace and pepper, and let them come to a boil, then skim them. When quite cool, add enough vinegar to suit your taste, and slice a lemon into it.

## CLAMS.

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### CLAM CHOWDER. No. 1.

Author.

Slice one-fourth pound salt pork and fry to a crisp brown, then chop it fine; slice two onions and fry brown in the pork fat; next slice three good-sized potatoes thin, and split five crackers and dip in milk. Now put a layer of chopped pork, a layer of clams, a layer of chopped onions (browned), a layer of the soaked cracker, then the sliced potatoes. Put a little butter, pepper and salt over each layer, so on, until the kettle is full, cover with three quarts of cold water and boil three-quarters of an hour. Drain off the liquor from the chowder, and put chowder in a tureen. Thicken the liquor with a little flour dissolved in cold water; add a glass of white wine and a tablespoonful of cat-sup and pour over the chowder.

### CLAM CHOWDER. No. 2.

Author.

Wash the clams and place them in a stew-pan filled with boiling water, put the cover on firmly and let them stand ten minutes; then remove the clams, cut off the black heads, flour them, and season with pepper and salt, two blades of mace and half a nutmeg grated. Put two quarts of the liquor into a sauce-pan. Mix two tablespoonfuls of flour with a lump of butter size of an egg and stir into the liquor, put in the clams and let them boil fifteen minutes; remove from the stove and stir in half a pint of cream.

## CLAM CHOWDER. No. 3.

Author.

Cover the bottom of a kettle with thin slices of salt pork, then a layer of thin sliced raw potatoes, then a layer of chopped onions, a layer of tomatoes sliced, a layer of chopped clams and a layer of crackers; pepper and salt each layer; a little thyme or mace or bay leaves may be used to flavor if liked. Cover with cold water, cook till done. If too thick, add water; if too thin, cook a little longer.

## BOILED CLAMS WITH TWO EGGS.

Author.

Scrub the shells clean and put over the fire for a few minutes when the heat will open them; cut them in halves or three pieces, put them in a pan with salted water, or the water which oozed from them, one-fourth pound of butter to fifty clams; cook about an hour, then stir in the yolks of two eggs and serve at once.

Clams are liked by many raw with vinegar, pepper and salt.

## CLAM PANCAKES WITH TWO EGGS.

Mrs. S.

Make a thick batter of flour and milk. Put to each pint of milk two eggs and a few clams. The clams may be put in whole after being first stewed; or they may be only taken out of the shell and chopped fine.

# LOBSTERS.

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## LOBSTER.

Author.

Choose lobsters by weight, not by their size, the heaviest being the best. Lobsters are not so good when full of eggs. Use all of the lobster except the stomach and the blue vein running along its back and tail. Lobsters boiled after they are dead are watery and soft. The male is preferred for boiling, the flesh is firmer, the shell a brighter red ; the female is best for salads on account of its coral. The male lobster has a narrower tail. A lobster put into cold water will be killed as soon as the water gets warm, but most persons throw the lobster in boiling water, although the flesh is firmer when cold water is used. Twenty-five minutes is required to boil a lobster ; when done, separate body from tail, lay in a colander to drain, then proceed. Split the tail lengthwise, do not break the body and large claws; remove the vein found under the shell all along the back, throw away the stomach found near the head. Mix the flesh cut into dice, and inside of the lobster with salt and pepper, oil, mustard and vinegar, and parsley if desired. The lobster shell may be laid in a dish with the claws and feelers stretched out, the flesh laid around it and garnished with sliced hard-boiled eggs and sprigs of parsley.

## LOBSTER BISQUE.

Author.

Cut up the lobster from one can and stew twenty

minutes in three pints of water; then add cream, one pint, half teacup butter and lastly salt and pepper, and three large soda crackers rolled fine; serve at once.

### BOILED LOBSTER.

Author.

Put sufficient water to cover the lobster and allow an even tablespoonful of salt to each quart of water. When the water boils hard put in the lobster head first, this will kill it instantly. Boil hard twenty minutes or longer, according to weight, then take out of the water with tongs. Rub butter over it with a linen cloth after wiping off the scum. Take off the large claws and crack at each joint; lay in a napkin in a long dish, arrange the claws along the side, and garnish with sprigs of parsley. Serve with drawn butter and slices of lemon.

### BROILED LOBSTER.

Author.

Remove the meat from the shells, mix lightly through it bits of butter and a little pepper, return the meat to the shells and lay the shells on a hot gridiron for about fifteen minutes. Serve in the shells.

### LOBSTER CROQUETTES.

Take the meat and fat of a tender fresh lobster, chop it very fine, add salt, pepper, mace and butter. To three-quarters of a pint of cream boiled, stir in one-quarter of a pound of butter, and three tablespoonfuls of flour. Add this to the lobster; shape the croquettes, dip them in yolk of egg and rolled cracker, fry in butter to a light brown, serve hot.

## LOBSTER CROQUETTES.

Author.

Pour a coffee cup of cream into a sauce-pan with one-half teacup of butter, just before it reaches the boiling point stir in a scant cup of flour dissolved in a little milk; when thickened sufficiently take from the stove and stir in the chopped meat and fat of a fresh lobster which you have seasoned with pepper, salt and a little grated nutmeg; make into balls, dip in a beaten egg and then into rolled cracker. Fry in hot butter and lard.

## ESCALLOPED LOBSTER.

Chop fine the meat of a boiled lobster, season with salt, pepper, a tablespoonful of Worcestershire sauce, the juice of one lemon, a tablespoonful of butter, one teacup of cream; let boil up, put into a baking dish, sprinkle cracker crumbs over and bake.

## LOBSTER FARCI WITH TWO EGGS.

To four pounds of lobster use the following:

Put one tablespoonful of flour or cornstarch in a sauce-pan; rub one tablespoonful of butter with it until smooth. Add one pint of milk; stir until it boils, then add the well-beaten yolks of two eggs, one full tablespoonful of Worcestershire sauce, stir in lobster briskly after it is shredded fine. Fill the shells; sprinkle thickly with cracker dust; add a piece of butter soaked in sherry wine. Bake in brisk oven. Chicken, white fish or clams are good prepared in this way.

## LOBSTER FANCY.

Author.

Mince the meat and coral of a boiled lobster and heat it through in a sauce made thus: a wineglass of



lemon juice, half teacup of butter and a teaspoonful of made mustard, and a pinch of cayenne pepper. Garnish with sliced hard-boiled eggs, and serve at once.

## LOBSTER PATTIES WITH TWO EGGS.

Author.

Mince the meat and mash the coral of a boiled lobster ; mix with it two hard-boiled eggs grated, two tablespoonfuls of melted butter or salad oil, one-half cup of cream, a little mace, pepper and salt. Bring all to a boil, remove from the fire, cool and fill pattypans which are ready with baked puff paste. Bake the mixture and serve.

## STEWED LOBSTER.

Mrs. E. B. M.

Cut the lobster into small pieces with the green fat and a little of the roe ; put them in a sauce-pan with a little water or white veal stock, a piece of butter braided with flour, a little pepper, salt, and a glass of white wine. Let it stew ten or fifteen minutes.

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## CRABS.

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Author.

Crabs are chosen by weight ; if fresh the points of the claws will be stiff, light crabs will be watery. Crabs or any fish are stale when the eyes look dull. Crabs are boiled like lobsters, must be put in the water alive. When crabs or lobsters become bright red they are done.

## BOILED CRABS.

Author.

Crabs are boiled in water salted in the same proportion as lobsters. Boil about fifteen minutes, when done take out, wipe off and rub the shells over with butter ; take off the small claws, lay them in a dish covered with a napkin. A nice way to dress boiled crabs is to take out the meat, and to each cup of meat mix a wineglass of lemon juice, half a teacup of melted butter, a pinch of cayenne pepper and a little salt ; when well mixed replace in the shells and serve.

## TO DRESS BOILED CRABS WITH TWO EGGS.

Author.

Remove the meat and chop into dice ; mix with bread crumbs, hard-boiled eggs, parsley, salt and pepper, in the proportion of one coffee cup of crab (after it is cut up) to one teacup of bread crumbs, two hard-boiled eggs, a teaspoonful of chopped parsley, salt and pepper. Clean the shells and fill with the mixture. Sprinkle over some bread crumbs and serve with sliced lemon. (Brown in the oven).

## CRAB PATTIES.

Author.

Are made as above, and the mixture put into patty tins with a baked puff paste, and put into the oven to brown.

## CRAB SALAD.

Author.

Remove the meat from a boiled crab, cut into dice, mix with salt, cayenne pepper, vinegar and a little oil, replace in the shell and garnish with sprigs of parsley.

## CRAB GUMBO.

Cousin Cordelia, Mobile, Ala.

Take one dozen large crabs, one cup of butter, and two or three onions ; divide the crabs into quarters ; brown onions in the butter with two tablespoonfuls of flour ; put in the crabs with some chopped ham ; fill the pot with three quarts of cold water. Just before serving put in two tablespoonfuls of filé ; do not let it boil after putting in the filé ; serve with rice.

### TO MAKE FILÉ.

Gather sassafras leaves as late as possible in the season before they turn red, dry in the shade and open air ; when dry pound them and sift the powder ; bottle it and keep tightly corked.

## DEVILLED CRAB WITH TWO EGGS.

Sister.

When the crabs are boiled take out the meat and cut it in small pieces ; clean the shells. To six ounces of crab meat add two ounces of bread crumbs, two hard-boiled eggs chopped, the juice of half a lemon, cayenne pepper and salt. Mix all with cream or cream sauce. Fill the shells with the mixture, smooth tops, sprinkle over with bread crumbs sifted, and brown in a quick oven.

## DEVILLED CRABS WITH TWO EGGS.

Author.

One cup of crab meat, one-half teacup of rolled cracker, one-half teacup of butter, the chopped whites and mashed yolks of two hard-boiled eggs, juice of one lemon, one-half teaspoonful of salt, one teaspoonful of French mustard, a pinch of cayenne pepper ; when mixed put in scallop shells or patty tins, sprinkle cracker dust over and brown in the oven.

## SOFT SHELL CRABS.

Author.

Remove the spongy substance from the sides and the sand bags, wash and wipe, fry in hot lard, half butter and half lard. Garnish with lemon and parsley.

\*Craw-fish or river crabs boiled in salt water are used for decoration.

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TERRAPIN.

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## BAKED TERRAPIN.

Author.

Remove the head ; boil with the shell on. When nearly done take off the under shell, remove the meat, and pick to pieces. Have the upper shell well cleaned and fill with the meat after seasoning with butter, rolled cracker, chopped parsley, allspice, cayenne pepper, a little salt, and white wine. Lay slices of lemon over the top and bake.

## STEWED TERRAPIN.

When parboiled, pick to pieces ; season with salt, cayenne pepper, lemon, hard-boiled egg, white wine or champagne, and boil till done.

## EELS.

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### EEL SOUP WITH TWO EGGS.

Author.

Clean, skin and remove the fat from three pounds of eels, fry five minutes in drippings from one-half pound of salt pork, then add two quarts of water, one onion chopped, a head of celery or celery roots, or a few celery seeds, salt and pepper to taste; boil until tender without breaking (about an hour), then remove eels to tureen. Strain the soup and put over the fire in the same kettle, then thicken it with a beaten egg mixed with one-fourth teacup of flour and a teacup of milk. Pour over the eels and slice in the tureen two hard-boiled eggs; a tablespoonful of chopped parsley, some think, improves the flavor. Serve with toasted bread cut into dice.

### BAKED OR FRIED EELS.

Author.

Dip in beaten egg and rolled cracker, lay sprigs of parsley over it, and baste while baking with butter; use lard and butter to fry them; need not flavor with herbs, but may garnish with them.

### BOILED EELS.

Author.

Skin, clean and remove the head and tail, throw into boiling water in which has been added salt and a little vinegar, boil five minutes and drain.

## FRIED EELS. No. 1.

Author.

Prepare as above, cut into three-inch lengths, fry in a little butter three minutes; then put in a porcelain kettle, simmer two hours, add a little parsley, onion, nutmeg, oil, salt and pepper, about one-half teaspoonful of chopped parsley, a teaspoonful of chopped onion each to the pound, and only a suspicion of nutmeg: when cooked, roll in cracker crumbs and fry; serve with sauce piquante.

## FRIED EELS. No. 2.

Prepared as directed, rolled in cracker dust, egg and cracker dust and fry. Serve with tomato sauce.

## - ROASTED EELS.

The same as above, only wrapped in buttered paper and laid before the fire. Must be turned frequently while roasting.

## BOILED EELS.

Author.

Eels prepared as directed above, but boiled twenty minutes; serve with oyster or maître d'hotel sauce.



# SAUCES FOR FISH.

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Caper, egg, cream, anchovy, maître d'hotel, tomato, Bechémel, vinaigrette or sauce Hollandaise are served with boiled or baked halibut, haddock or cod.

## SAUCE FOR BOILED FISH WITH ONE EGG.

Author.

One pint of milk, yolk of one egg, one even teaspoonful of chopped parsley, one even teaspoonful of flour, a lump of butter size of a walnut. Heat milk and parsley to the boiling point, rub butter and flour together and stir in the milk, let mixture boil up, stirring all the time until it begins to thicken, then draw to the back of the stove and stir in the beaten yolk of the egg.

Half cream and half milk improves this sauce.

## ANCHOVY SAUCE.

Author.

Freshen butter and heat slowly, then add anchovy essence to taste, about a tablespoonful of essence to six tablespoonfuls of butter.

## CAPER SAUCE WITH ONE EGG.

Author.

Bring to the boiling point one pint of broth, then stir in butter size of an egg rolled in a tablespoonful of flour, cook two minutes, add yolk of one egg, then add a tablespoonful of chopped capers. Boil up and serve.

**CREAM SAUCE WITH ONE EGG.**

Author.

Make a pint of drawn butter, add a teacup of cream and one yolk of egg beaten light.

**DRESSING WITH ONE EGG.**

Author.

One egg, one teaspoonful of mustard, one teaspoonful of salt, one-half cup vinegar.

**SAUCE HOLLANDAISE.**

Author.

Rub two tablespoonfuls of butter with a dessert spoonful flour, stir over the fire until it begins to change color, then add a teacup of broth, a teaspoonful of chopped parsley, three mushrooms chopped, a wineglass of sherry ; boil a few minutes, stirring constantly.

**LOBSTER SAUCE.**

Author.

May be made in the same manner as shrimp sauce. Dry the coral of the lobster, pound and sprinkle over the fish; it makes a nice garnish.

**MAITRE D'HOTEL SAUCE.**

Author.

Mix well together two tablespoonfuls of butter, not melted, a teaspoonful of chopped parsley and juice of half a lemon, salt to taste.

**SAUCE PIQUANTE.**

Author.

Fry a small onion chopped, to a light brown in one-half teacup of butter, then add a tablespoonful of flour, stir and cook two minutes, then add a teacup of broth, a tablespoonful of pickled cucumber chopped,

a teaspoonful of chopped parsley, one-half teaspoonful mustard (raw), salt and pepper and the juice of half a lemon. Boil up and serve.

### SHRIMP SAUCE WITH TWO EGGS.

Author.

One quart of shrimps, one coffee cup of water, two heaping tablespoonfuls of butter, one teaspoonful of flour, one pinch of cayenne pepper, one teaspoonful of lemon juice, two eggs.

Remove the shell. Boil the heads in the water twenty-five minutes; strain this liquor, allow it to simmer, add the butter and flour rolled together, then the pepper; when it boils, add the shrimps, then the beaten eggs, cook three minutes, serve on toast.

### SHRIMP SAUCE. No. 2.

Author.

To a pint of drawn butter sauce, add the juice of half a lemon, a blade of red pepper, and half a pint of chopped boiled shrimps. Cook slowly a few minutes. The shrimps should be boiled in water salted, the water must be poured over them boiling hot. When done the shrimps will look red. Remove shells and heads, and do not chop too fine.

### TOMATO SAUCE.

Author.

Six large fresh tomatoes skinned, or a pint of canned tomatoes, a clove of garlic or a medium-sized onion, a pinch of cayenne, a teaspoonful of parsley, chopped, a bay leaf, one clove and a little thyme; boil gently one hour, strain, put back on fire and stir in a lump of butter size of a hickory nut rolled in a teaspoonful of flour. Boil up, strain again, and serve.

## VINAIGRETTE FOR MEATS.

Author.

Mix vinegar, salt and pepper and mustard, then oil slowly and serve. Chopped parsley, if that flavor is liked, may be added. When served with fish and birds, leave out the mustard

## WHITE OR BÉCHEMEL SAUCE WITH ONE EGG.

Author.

A teaspoonful butter melted, put into it a table-spoonful flour. Cook until it turns a light brown; then add a teacup of broth made of veal in which a soup bunch has been boiled. Add a little salt and pepper; then the beaten yolk of an egg. Cook three minutes; take from the stove and add a teacup of cream; a blade of mace in this sauce is liked by some. If desired richer, add a teaspoonful of butter on taking up.

## WHITE SAUCE FOR BOILED FISH WITH TWO EGGS.

Author.

Bring a pint of milk to the boiling point and stir in a tablespoonful of flour mixed with a little cold milk. Add a level spoonful of butter, and salt to taste. Pour in a bowl, and slice two hard-boiled eggs in.

# MEATS.

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Author.

Loin and rib roasts of beef are the best; brisket pieces are used for pot roasts. To bake the former, if very fat, place in a pan, and put in rather hot oven at first, to close the pores. When it begins to bake, salt and pepper. Allow fifteen minutes to the pound. Test in oven for baking the same way that you test a flatiron for ironing. Keep the oven this temperature, or throw into the oven a pinch of flour. If it turns black the oven is too hot—if the flour does not change color the oven is too cool—if it turns a rich brown, the oven is just right for baking. If the rib or loin roast is deficient in fat, baste with butter, but never use water for baking meats. To cook a brisket piece, lay in a pot with as little water as will stew without burning. When it is cooked allow it to dry down without burning. There will be a rich glaze on the bottom of the pot, of which you make the gravy. Have your beef or pork cut up in suitable pieces for cooking. Then pack them, not too tightly, in a close hogshead or barrel, placing a weight on the top. Then make enough brine to cover it, in the following proportion: To four gallons of water use eight pounds of salt, two ounces of saltpetre, and one quart of molasses, place in a kettle, and bring it to a boil, skim thoroughly; then pour off in some vessel until it cools, then pour it over your beef. Your pieces for drying

take out in six weeks and smoke. Let your corn beef and pickled pork remain in the brine until wanted for use. If in the spring the brine moulds, pour it off and bring it to a boil again, skim as before, and pour it over the beef again hot.

### CORNEB BEEF

Mrs. Philo Stevens.

Eight pounds salt, four pounds brown sugar, one-fourth pound black pepper, one-fourth pound salt-petre, one hundred pounds beef.

Brisket and plate pieces are usually called for

### ROAST BEEF.

Author.

A nice way to prepare beef for roasting: Mix with one-half teacup olive oil, one teaspoonful ground black pepper, one-half teaspoonful of salt, one tablespoonful lemon juice, one tablespoonful of chopped parsley, one large onion chopped, two bay leaves. Spread over a ten-pound roast, and leave over night. Place in an oven when ready to roast, with the above ingredients.

### PUDDING FOR ROAST BEEF.

For every pint of milk use three eggs and three cups of flour and salt to taste, stir well and pour into the dripping pan under the meat one-half hour before it is done.

### FRENCH A LA MODE BEEF. No. 1.

Author.

Seven to ten pounds of rump of beef. Boil, without cutting, for soup the day before, flavoring soup



with onion, parsley, thyme, pepper and salt. Then take out the beef and stick in cloves, put in hot oven and bake. Add a few tomatoes around the pan if in season.

### BEEF A LA MODE. No. 2

Cousin Alice.

Procure a fine beefsteak, have it cut extra thick, then pound it well, season with salt and pepper; make a stuffing as you would for a turkey, spread it on the steak quite thick, then roll up and bind securely with tape, put it into a dripping pan with water sufficient to cover it. Let it stew slowly for two or three hours; add boiling water if more water is needed. The gravy will require no thickening, but a glass of wine will improve it.

### BEEF A LA MODE. No. 3.

Mrs. Lawton.

Six or eight pounds of beef from the round, cut thick. Take out the bone, trim off all rough bits carefully and rub the meat well with the following spicing: One teaspoonful each of pepper and ground cloves, one-fourth cup of brown sugar, and three teaspoonfuls salt. Mix these together and rub into the beef thoroughly, and let stand over night. The next morning make a stuffing of one pint of bread or cracker crumbs, one large onion chopped fine, one tablespoonful sweet marjoram or thyme, one-half teaspoonful each of pepper and ground cloves, and a heaping teaspoonful of salt. Add a large cup of hot water, in which has been melted a heaping tablespoonful of butter, and stir into the crumbs. Beat an egg light and mix with it. If there is more than

needed to fill the space, make gashes in the meat and fill with the remainder. Now bind into shape with a strip of cotton cloth, sewing or tying it firmly. Put a trivet or small iron stand into a soup pot and lay the beef upon it. Half cover it with cold water; put in two onions stuck with three cloves each, a large tablespoonful of salt, and half a teaspoonful of pepper; stew very slowly, allowing half an hour to the pound, and turning the meat twice while cooking. At the end of this time take off the cloth and put the meat, which must remain on the trivet, in a roasting pan. Dredge it quickly with flour, set into a hot oven and brown thoroughly. Baste once with the gravy and dredge again, the whole operation requiring about half an hour. The water in the pot should have been reduced to about a pint. Pour this into the roasting pan after the meat is taken up, skimming off every particle of fat. Thicken with a heaping tablespoonful of browned flour stirred smooth in a little cold water, and add a tablespoonful of catsup, and two of wine if desired, though neither is necessary. Taste, as a little more salt may be required.

### BEEF BOUILLE.

Rub salt and pepper thoroughly into the beef, (the rump or brisket pieces are the best), and steam it about five hours over water into which is put pepper, salt, sweet marjoram, summer savory, thyme, onions, carrots, two turnips cut fine, some parsley, celery and tomatoes. When the meat is perfectly tender take it up; take out the carrots from the gravy, strain, thicken and boil. Pour over the meat just before placing it on the table.

## SPICED ROUND OF BEEF.

Mrs. E. B. M.

Twenty or twenty-five pounds beef; let it drain for a day, then take one-half pound coarse brown sugar, rub well for three mornings, after which, rub both sides well for three weeks every day with the following mixture: Three-fourths pound common salt, one and one-half ounces cloves, one and one-half ounces allspice, two ounces saltpetre, four ounces black pepper. When ready to bake, cover with paste. Bake four or five hours. When done remove paste and serve.

## DRIPPINGS.

To clarify drippings, pour boiling water over the drippings from beef or mutton, stir with a silver spoon and set out to cool; the drippings will form on top of the water, the sediment will be found in the bottom of the pan. Beef drippings are excellent to use in cooking with half lard or butter or all drippings.

## FORCEMEAT DRESSING WITH TWO EGGS.

Author.

Six ounces bread crumbs, rind of one-half lemon, one tablespoonful of savory herbs, three ounces of suet or butter, two eggs, pepper, salt and a little nutmeg grated.

## YORKSHIRE PUDDING (TO EAT WITH ROAST BEEF).

Author's Aunt.

One pint of milk, two eggs well beaten, a little salt, and flour to make a batter half as thick as for pancakes. Bake in the fat of the meat, and eat with the beef gravy. Place it on the dish under the beef when you serve it.

**BEEFSTEAKS.**

Author.

First choice, loin; second, porter-house; third, sirloin, and fourth, round.

**BROILED STEAK.**

Author.

Porter-house is the choice steak. Put the gridiron over a clear fire, grease the bars with suet, turn very often in broiling; when done, lay on a hot platter, on which are bits of butter, a tablespoonful of mushroom ketchup or Worcestershire sauce. Salt and pepper to taste.

**POTTED BEEF.**

Author.

Chop very fine the remnants of cold cooked beef, season with cloves, mace, and sage; add stock flavored with onion, and rub a clove of garlic around the baking dish and fill, then put in a pan of hot water or patent cooker, cook two hours.

**TO BOIL TONGUE.**

Author.

Procure a large, freshly pickled tongue; cover with cold water and boil moderately (not too slowly) seven hours. When done, take from the pot and throw immediately into cold water for five minutes. Skin at once and put in refrigerator. Slice thin and garnish with sliced lemon.

**CALF'S HEART.**

Author.

Wash, dry, and fill with turkey stuffing. Lay on it bits of pork, put in a pan with very little water, sprinkle salt and pepper over when partly cooked. Baste often; when done, make a brown gravy.

## FRIED LIVER.

Fry in lard until brown, take up on a hot dish; add to the gravy a chopped onion, half cup of hot water, pepper, salt and juice of one lemon, and flour enough to thicken; boil and run through a colander. Pour over liver and serve.

## ROAST VEAL.

Author.

The loin is the best for roasting. Salt, pepper and dredge with flour. Make an incision between the meat and the flap. Fill with a stuffing made as follows: Two cups grated bread, one tablespoonful of butter, one tablespoonful chopped salt pork, one teaspoonful sweet marjoram, one teaspoonful summer savory, one teaspoonful pepper, one-half teaspoonful salt. Mix dry. Put bits of butter on the veal and bake.

### SUGGESTION FOR ROAST VEAL.

Season highly and cover roast with a well-buttered writing paper; no basting is then required.

## CURRIED VEAL.

E. B. M.

Cold roasted veal, four onions, two apples, one tablespoonful curry powder, one dessert spoonful flour, one-half pint broth or water, one tablespoonful lemon juice. Slice onions and apples and fry in a little butter; take them out, cut meat in small cutlets, fry a pale brown, add curry, flour, onions, apples and lemon juice. Cook a few minutes and serve with edging of boiled rice.

## VEAL CUTLETS.

Make a batter of one egg well beaten, one-half pint of milk and flour. Fry the veal brown, dip in the

batter and fry again, drop spoonful of the batter in the hot lard after the veal is taken out and serve on the veal.

### VEAL CUTLETS.

Author.

Choose the loin or rib cuts. Dip in beaten egg and cracker crumbs and fry. I use butter, just enough to keep from burning. Cook slowly. When done, remove cutlets to the dish in which they are to be served. Rub a tablespoonful of flour into the gravy left in skillet in which they were fried. Add boiling water and cream. Strain into a gravy boat and serve with fried tomatoes.

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## LAMB.

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### ROAST LAMB.

Author.

The hind quarter is the choice. Put salt, pepper, a few pieces of mint, and butter over the lamb. Lay in a pan, and baste often while baking. Make a brown gravy, and serve with mint sauce and green peas.

### ROAST MUTTON.

Author.

The leg is the choice, or the saddle or shoulder. It may be prepared the same way as lamb, simply sprinkle with salt and pepper. Lay in pan without water, and have a quick oven at first to close the pores. Make a brown gravy, and serve with stuffed tomatoes, currant or grape jelly.



## MUTTON CHOPS.

Author.

Rib chops are best. Have the butcher trim the chops; broil the same as porter-house steak, and serve with tomato sauce, or a sauce made of one cup of broth, seasoned with a little salt pork. Strain into a saucepan, add a few mushrooms and a little parsley. Thicken with a teaspoonful of flour rubbed into one-half teaspoonful of butter.

## MUTTON STEW.

R. M. H.

One pound of loin of mutton; cut in small pieces, put in kettle and pour on boiling water. Add a small onion and salt. Let boil slowly until tender.

## TO BOIL A LEG OF MUTTON.

Author.

Lay the leg in a kettle, put on the stove, and pour boiling water over; this will sear the surface and retain the juice. Keep tightly covered, and skim when necessary, add salt three-quarters of an hour later. Serve with caper sauce.

## LAMB FRY.

Soak four hours in weak lye, then one hour in weak salt water, dry, and cook the same way as fried oysters, adding parsley.

## STEWED LAMB FRY.

Prepare as above, boil, when done rub together a tablespoonful of butter, a teaspoonful of flour, and a teaspoonful of chopped parsley, salt and pepper. Add to the boiling mixture.

## PORK.

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In fresh pork use loin for baking; chops for frying; tenderloin for broiling; and backbone for stewing. Pork or veal tenderloin prepared in the following manner is very nice for breakfast: Put meat in frying pan, and when partly cooked cut into small bits and fry brown. Season with pepper and salt, and if desired make a gravy of cream, thickened with a little flour, and turn over meat before serving.

Pork tenderloin is also very good for pot-pie in place of chicken, and for salad.

### BAKED HAM.

Author.

Boil and remove skin. Cover with beaten egg, and sprinkle with bread crumbs. Moisten with cream and bake.

### ANOTHER WAY.

Boil ham till nearly done. Take from kettle, remove skin and stick the top with cloves about half an inch apart. Sprinkle with brown sugar; put in the oven and bake.

### BAKED HAM.

Author.

Soak the ham in cold water over night, if salt. Scrape and shave off the rusty part. Cut off the knuckle bone, cover entirely with a dough made of flour and water. Fasten the dough together, so as to retain the juices while baking. Bake in a slow oven. When nearly done, remove the dough and skin, finish

according to above rules for baked ham, return to oven for ten or fifteen minutes. The time for baking ham varies from two to four hours, according to size.

## SUGGESTIONS ON BOILING HAM.

Author.

Very salt hams must be soaked over night in fresh water, then put on back of range in cold water, and cooked slowly till done. May be boiled in weak vinegar and water, with the addition of a little dry mustard. Hams are excellent boiled in claret, white or Rhine wines. In this case the vessel must be closely covered while cooking. If cooked in clear water, herbs may be added with a bunch of hay.

## A SOUTHERN RECIPE.

When boiling a ham, first and most important it is to be sure of the quality of your ham, which should be sweet and not too salt. Clean it thoroughly, scrubbing well to remove all grime and salt, and soak in hot water long enough to remove the rind; twelve hours will not be too long for a ham of an ordinary degree of saltiness; then it must be trimmed and cooked slowly—and here lies the secret—not in water, but in cider. I can fancy the incredulous smile that flits over the face of the conservative housewife who may chance to read these lines, but I ask only a fair trial of the recipe which I have altered from that of a mighty cook, and if you do not continue its use, I can only account for it by the fact that there is a great difference in tastes. Lay in the bottom of a kettle a bunch of fresh, sweet, new-mown hay, upon this place the ham and cover with sweet

cider; bring slowly to the boiling point, and simmer until tender. When you can probe it easily with a sharp skewer it is done. Lift out; lay on a sieve to drain; sprinkle thickly with crumbs mixed with brown sugar, and set in the oven for ten minutes. Cooked in this way it will have an exquisite flavor, greatly superior to that produced by any other method.

### ROAST PIG.

Author.

Select from three to six weeks old, weight eight to fourteen pounds. Let it soak in water, having a little soda in it, about one hour; then rinse in salt and water. Clean, wipe inside and out; fill with one quart of mashed potatoes mixed with one large spoonful of butter, one medium sized chopped onion, one tablespoonful powdered sage, teaspoonful salt, the same of pepper. Sew up, skewer firmly. Bend the fore feet backward and the hind feet forward. Baste with butter, dredge with flour, put in a dripping pan with very little water; when it begins to brown rub a buttered cloth over it, to make it crisp. Length of time depends on the size, about two or three hours. When baked, put in a cold place at once for five minutes. Garnish with parsley and sliced lemon and put an apple in the mouth. Drain off the fat from the pan; leaving a little for gravy, then rub flour dry into the remaining drippings; when it browns lightly add boiling water and lemon juice, a glass of wine, salt and pepper, strain into the gravy boat. Serve with apple-sauce.

### FRIED PIG'S FEET.

Split boiled pig's feet, roll in flour, and fry in lard.

## STEWED PIG'S FEET.

Author.

Scald, scrape and lay the feet in weak lime water to whiten them. Boil in weak salt water, add one-half blade of mace, three pepper-corns, two cloves, one allspice for each foot. When cooked, remove from water, cover with cold vinegar at once; add a few whole spices to the vinegar if intended to keep a few days; cover closely.

## PORK AND BEANS.

Soak over night a quart of navy beans in lukewarm water. The next morning drain off the water, cover with cold water, heat through, change for fresh water. Boil till tender; test by taking a few beans out of the kettle, they will shrink if done. Mix well through them a mustard spoonful of soda; when it ceases to foam, pour off the water and put the beans in a two-quart stone jar. Cut half a pound of salt pork, which has been well scraped, in half-inch lengths; bury in the beans until even with the surface, then sprinkle over them a little salt and a dessert spoonful of molasses. Pour on boiling water until it rises just above the beans, and add boiling water as often as necessary. Cover well. Bake eight or nine hours. Keep the water even with the beans. Uncover just before it is done brown.

## BROILED STUFFED SAUSAGE.

Author.

To prevent the skin from cracking while broiling, pierce here and there with a needle. Broil twenty minutes. A nice way to cook prepared sausage is to throw them into boiling water, cook three minutes.

## SCRAPPLE.

Author.

Boil a hog's head till tender. When done remove from the liquor. When cold remove grease from the liquor, cut the head in small pieces and add to it. Place on the fire, and when hot stir in equal parts of flour and corn meal, until it becomes the consistency of mush. Season with salt and pepper; cook until done, stirring all the time. Pour into a square tin, when cold, cut in slices, roll in corn meal, and fry in hot lard.

## CRACKLINS.

Author.

Cracklins left from the rendering of leaf lard, are very nice mashed to a paste, and salted, and packed in little jars.

## RASHERS OF PORK.

Author.

Cut breakfast bacon in strips one-eighth of an inch thick. Fry a light brown, not crisp. Serve with roast beef or beefsteak.

## FRIED LIVER AND BACON.

Author.

Cut breakfast bacon into one-eighth inch strips three inches in length, fry a light brown. Add strips of calf's liver rolled in flour. Cook until a rich brown. Serve with, or without gravy.

## HEAD CHEESE.

Author.

Clean the head; remove the eyes. Split it with a sharp knife. Remove the ears and brains. Soak the



head, tongue and feet in cold water two hours, then sprinkle to taste with powdered sage, thyme, bay leaves, salt, pepper, and the juice of one lemon. Cover twenty-four hours. Then boil whole in just enough water to cover. When done separate from the bones, pack in a bread pan, cover with a weight, and press over night. Serve with mustard and vinegar.

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## KIDNEY.

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### STEWED KIDNEY, No. 1.

Chop the kidney in inch cubes, remove the gristle, lay in cold salt water half an hour. Do not soak the tallow, but cook it with the kidney after removing it from the salt water to fresh water. Stew half hour, then throw off the water and pour on fresh water and stew till done. Many like an onion grated in.

### STEWED KIDNEY. No. 2.

Author.

The kidney must be soaked in water, remove the scum and gristle. Chop fine or coarse as desired, and stew till tender. Add butter, pepper and salt.

## SWEETBREADS.

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### FRIED SWEET-BREADS.

Author.

Scald them in salt and water, and take out the stringy parts; then put them in cold water a few minutes; dry them on a towel, dip in egg and then bread crumbs, and fry brown in butter. When they are done take them up and put in a dish. Pour into the frying-pan a large cup of sweet cream, a little pepper and salt, dust in a very little flour, and when it boils up pour over the sweet-breads and send hot to the table.

### STEWED SWEET-BREADS.

Author.

Put them into tepid salt water, and let them stand a while. Then put into stewing pan, pour boiling water over them, and as soon as they become white and firm throw them into cold water. Baste them with butter and put in stew-pan with pieces of bacon, carrots, onions, and a few cloves. Then add four tablespoonfuls of water, and keep covered. When done take out the sweet-breads, strain the gravy over them. About three-fourths of an hour will be sufficient to cook them.

# POULTRY.

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## CHICKENS.

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### CHICKEN PIE.

Aunt Hettie.

Cut chicken in small pieces, and stew till tender in as little water as possible. When done make a rich gravy. Line a pudding dish with paste made like rich baking powder biscuit. Fill dish with chicken and gravy, and cover top with paste. Bake till crust is thoroughly cooked. It makes the dish more delicate to remove skin and bones from chicken; cut fowl in small pieces, and bake in biscuit tin, rolling paste thin. Cut in squares, and serve in small dishes, one to each person.

### SOUTHERN CHICKEN PIE.

Author.

Cut up two young chickens and put on to boil in a little hot water, salt and pepper them; when tender put a layer of the chicken in a pan lined with pastry; over each layer of chicken put three very thin slices of pork (salt); when all the chicken is used pour over all some of the liquor in which it has been boiled, dredge over with a little flour, cover with pastry, bake in quick oven. (One-half pound of salt pork is sufficient for two good-sized chickens).

## BAKED CHICKEN PUDDING.

Prepare the chickens and cook as for pie, then make a batter of one quart of milk, one pint of flour and four eggs, and a little salt. Beat the yolks very light, add flour and milk by degrees, lastly the beaten whites; then over each layer of chicken pour some of the batter till all is used, having a cover of the batter. Bake in a quick oven. Make a gravy of the liquor the chickens were boiled in.

## FRIED CHICKEN. No. 1.

Author.

Pick, clean and cut up two young chickens, lay them in milk and water three-fourths of an hour; drain and wipe each piece and dredge with flour, salt and pepper them; fry to a good brown in a little butter and lard or all lard.

## GRAVY.

Bring to the boiling point one pint of cream, thicken with a tablespoonful of flour rubbed into a teaspoonful of butter, add salt and pepper, and a suspicion of nutmeg. Cook till the flour thickens, and if desired add half a cup of white wine just before serving.

## GRAVY. No. 2.

Pour a pint of cream into some of the lard in which the chickens were fried, add minced parsley and thicken with a little milk, salt and pepper, strain and pour over the chickens.

## FRIED CHICKEN. No. 2.

Author.

Disjoint a good-sized chicken; if old, lay in milk and water one hour; if young, this is not necessary. Roll each piece in flour and fry a nice brown, half lard and half butter.

## BONED CHICKEN.

Author.

Cut the chicken down the back, keep the knife close to the bones, cut down the sides, and remove the bones. Leave the wings and drumsticks with the bones in, and break at the joints; fill with the following stuffing: Mix one cup finely chopped cooked veal, one-half tea-cup chopped uncooked salt pork, a dessert-spoonful summer savory, and two tablespoonfuls of lemon juice, and a little of the oil squeezed from the rind of a lemon. Sew up the chicken, tuck the wings and tie under the back; tie the legs close to the sides, lay it on its back, cut salt pork into dice, and insert into the small incisions made over the breast. Do not remove the skin from the pork laid on the chicken. Baste often while baking. Serve with Author's tomato sauce.

## OLD-FASHIONED POT-PIE.

Martha Wells Hale.

Cut up one or two nice chickens, put into a deep pot, and boil until done. Then take some bread dough, (a good time to make this is on baking day), then work in some shortening, just as if you were making ordinary light rolls. Make them out into rolls

or dumplings, and set aside to rise. When the chicken is sufficiently done, make a rich gravy; about half an hour before you are ready to serve them, drop into the pot with your chicken and gravy your dumplings, cover tight, and do not lift the lid, under any circumstances, until it is done. A half hour is sufficient to boil them. Serve immediately, for if allowed to stand they will fall.

### POT-PIE DUMPLING.

Author.

One quart of flour, three even teaspoonfuls baking powder, a little salt and cold water enough to make a soft dough. Roll about an inch thick. Steam.

### POT-PIE DUMPLING.

One quart of flour, two heaping teaspoonfuls baking powder, one heaping tablespoonful butter, cold water to mix soft. Roll about an inch thick. Steam.

### CHICKEN POT-PIE CRUST

L. A. M.

One coffee cup of sour cream (not too rich), one even teaspoonful saleratus, a little salt, flour enough to make a soft dough. Mix as lightly as possible, and break off the dough. Boil five minutes. Keep pot well covered.

### PANNED CHICKEN.

Author.

Use young chickens; pick and clean, cut down the back, lay open and flatten with a mallet or hatchet; baste with butter, dredge with flour and lay in drip-



ping pan with a lump of butter; baste once. Young chickens require about twenty to twenty-five minutes in quick oven. Do not cover the pan. They can be served with or without gravy; if with gravy, rub a little flour in the pan with the drippings, pour on a little boiling water and cream, each one-half. Nice cold for picnics with cabbage salad. Smothered chicken is prepared in the same way except that the pan is kept closely covered, which steams the fowl.

## CHICKEN CURRY

Sister M. H.

Cut up one large chicken, at least one year old, as for fricassee, one and one-half pounds fresh pork cut in pieces two inches square, a vegetable dish of sliced onions, one can of tomatoes, one cup of flour with two teaspoonfuls curry powder mixed in it, one quart milk. Have ready on the back of the stove a large porcelain kettle, in front a stew-pan or spider. Put a piece of butter size of a large walnut into each, and the onions in the kettle, after which cover. Fry pork in the spider until brown, but not cooked through; transfer to kettle; treat chicken in the same way as the pork. Then mix with it the flour and powder; after stirring thoroughly, add the tomatoes, lastly the milk; salt to taste. Cover tightly; stir frequently and scrape from bottom of kettle, as it burns easily; let it simmer six or seven hours. Twenty minutes before dinner have a large kettle more than half filled with water boiling furiously. Allow one-fourth cup rice to each person. Pour in rice, let boil ten minutes, stirring from the bottom occasionally, then throw in a tablespoonful of salt, let boil ten minutes longer. Do

not leave it on the stove too long or it will be spoiled. Pour through a colander to drain. Serve in soup tureen; the other mixture serve on a platter, helping each guest to rice and the curry.

### A VERY NICE WAY TO COOK CHICKENS.

Cut the chicken up, put it in a pan and cover it with water; let it stew as usual, and when done make a thickening of cream and flour, adding a piece of butter, pepper and salt. I make and bake two short cakes, made as for pie crust, then rolled thin, and cut in small squares. This is much better than chicken pie, and more simple to make. Lay the crust on a dish, and pour the chicken and gravy over it while both are hot.

Test chicken by pulling under the wing; if it breaks easily, the chicken is young.

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## TURKEY.

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### DRY FILLING AND ROAST TURKEY

Author.

Pick the fowl and singe by holding it over a saucer of burning alcohol a few minutes. Make an incision in the back of the neck and remove the crop, then draw the fowl, being very careful not to break the gall. Having cleaned it, wash and dry quickly with a linen towel. Fill in at the neck, and draw the skin over the back and fasten, then fill the inside and sew up; then turn the legs and wings in, fasten close to the body with skewers. The skewers for the legs are run through the hip-bone. Tie the lower ends of the legs with a strong thread.

## STUFFING.

Two coffee cups dry bread crumbs,  $\frac{1}{3}$  teacup butter, one tablespoonful sage, one teaspoonful salt, also one of black pepper. Work well together, and fill the fowl, baste with pepper, salt and butter, cover with a buttered paper, or a batter made of flour and water. Put in a very quick oven at first to close the pores, then moderate the heat. Allow fifteen minutes to the pound. Baste the turkey often. Remove the buttered paper a few minutes before taking up the turkey to brown it nicely. The batter is only used to keep the fowl from scorching. Use this same rule for baking chickens.

## GRAVY FOR TURKEY.

Author.

While the turkey is baking stew the giblets, when done, chop fine and add to the gravy; when the turkey is baked, lay on a platter and keep warm. Put the baking pan over the fire, sprinkle in a little flour, stir smoothly, then pour on boiling water, salt, pepper and a little burnt sugar water to give a nice brown color. Strain and add the giblets. Serve turkey with cranberry sauce, currant, grape, or plum jelly. Before making the gravy, pour off the excess of grease.

## BONED TURKEY.

Author.

Pick and singe a large turkey. Use a game carver, cut off the neck a full inch above the body, cut wings at the joint. Pass the carver from the back of the neck down next to the bone, all around in this manner, until all the flesh is disengaged from each side of the

breast bone ; disjoint the thigh and leg bones, leaving the leg whole. Remove the carcass, sew up the open parts, leaving the space for filling. Chop into dice one-half of a fresh corned tongue, three pounds fresh pork, cut the same size, and one-half pound boiled ham, lean only, one-fourth pound salt pork cut into dice, salt and pepper.

Mix six mushrooms, chopped fine, with one-fourth nutmeg grated, add to the chopped meat, add lastly six hard-boiled eggs, sliced. Fill the turkey, sew up, and wrap in towel, tie at both ends, and bind well all over to hold the form ; lay in a kettle of boiling stock, made of the bones of the turkey and seasoned with six cloves, one bay leaf, twelve pepper-corns, a little thyme and parsley, and if liked, one small onion. Boil about three hours ; when done, the upper part will be above the liquor. Take immediately from the stove, and rinse in cold water, wipe, return to towel, fold up, place on platter with another dish over it with a weight on it. Keep in a cool place over night ; when wanted, remove the towel and threads which were used in sewing it. Serve with meat jelly.

## BOILED TURKEY.

Author.

Select a hen turkey, clean, stuff, and sew up as in baked turkey. Cut the legs at the first joint and fasten them into the body. Tie the small ends of the wings under the back, then tie the legs and wings securely to the body, serve with boiled rice and parsley, oyster or Hollandaise sauce. A little summer savory and sweet marjoram is liked by many better than sage for seasoning dressing for turkey and chicken.

## MEAT JELLY.

Author.

Soak one package Cox's gelatine in one coffee cup of cold water for one half-hour on back of stove, then pour in two coffee cups of boiling water, the juice of four lemons, one-half teaspoonful of salt, strain and divide into two equal parts. To one-half add two beets sliced very thin. Set away to congeal. To the other half add a few drops of burnt sugar.

The jelly with the beets cut into fancy shapes when cold is used to decorate the platter holding the turkey; the other half can be removed from the dish in which it was congealed, by warming the dish with a hot cloth and laid over the turkey for a glaze.

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## DUCK.

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### ROAST DUCK.

Author.

Pick ducks dry and toward the head, singe, rinse with claret or weak vinegar water, fill with the stuffing, which has onion and sage. Slice onion on top, and scrape them off when baked. The onion takes away the strong odor. Serve with giblet gravy, apple sauce and green peas.

### GOOD WAY TO DISPOSE OF DUCKS.

Boston Transcript.

This excellent recipe for braising ducks comes from the *Caterer*: Obtain a pair of fine, young and fat ducks, truss them as for roasting and place them in a

stewpan together with two or three slices of bacon, a carrot, an onion stuck with two cloves, and a little thyme and parsley. Season with pepper, and cover the whole with a broth, adding to the broth a gill of white wine. Place the pan over a gentle fire and allow the ducks to simmer until done, basting them frequently. When done, remove them from the pan and place them where they will keep hot. A turnip should then be cut up and fried in some butter. When nicely browned, drain the pieces and cook them until tender in the liquor in which the ducks were braised. Now strain and thicken the gravy and after dishing up the ducks, pour it over them, garnishing with the pieces of turnip.

### CHESTNUT FILLING.

Author.

Roast, remove the shell, also the white skin under it ; add the chestnuts to the ordinary filling for fowls.

### OYSTER FILLING.

Author.

The oysters must be drained and added to the dry filling given for roast turkey.

### FILLING FOR FOWLS. No. 1.

Author.

Soak two slices of dry bread in one-half teacup of stock. Brown one-half teacup butter, stir in two tablespoonfuls chopped onions, one tablespoonful parsley, a pinch of thyme, pinch of grated nutmeg, pepper and salt, lastly add one egg and the bread.



## FILLING FOR FOWLS. No. 2.

Author.

Two coffee cups of grated bread moistened with stock or water, one-half teacup of butter after it is melted,\* one-quarter teacup salt pork minced, one tablespoonful sage, one egg, salt and pepper, mix and fill.

## SUSIE'S MEAT STUFFING.

One quart of dry bread after it is broken, moisten with hot water, (hot stock is better), or the juice which exudes from the fowl or meat. Add one egg, two tablespoonfuls butter, two pieces of celery chopped, salt, pepper to taste. Sage may be used instead of celery. No butter is needed if the stock is used.

# GAME.

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## TO ROAST A GOOSE (TAME OR WILD).

“Old Virginny.”

Prepare the goose for roasting. Let it lie in weak salt and water three or four hours before cooking; the goose should not be cooked the day it is killed—in winter it may be kept to advantage a week. When ready for use, parboil five minutes; remove and fill with a dressing; rub butter over the goose; lay in a pan with the giblets, and a coffee cup of boiling water; turn and baste often while roasting.

### DRESSING.

Fill with same dressing as used for turkey, or mix with mealy Irish potatoes a small lump of butter, a slice of finely chopped salt pork, and minced onion, or a little powdered sage.

## DEVILLED GOOSE (TAME OR WILD).

Author.

Prepare as for roasting; lay in a pan with a slice of salt pork and a coffee cup of meat broth, seasoned with two tablespoonfuls of celery vinegar, the same of pepper-sauce, the same of prepared mustard, and one of currant jelly; dredge with flour, and baste often while baking.

## CANVASBACK DUCK.

Author.

Pick dry, and singe by holding the duck over lighted alcohol; clean and rinse with claret, this will remove

the fishy taste ; fill with onion or sage dressing ; baste with butter, and put in a pan without water, and bake.

#### FILLING.

One pint grated bread, one-half teacup butter, one small onion, chopped fine, one teaspoonful powdered sage, salt and pepper. Mix without water.

### TEAL DUCK.

Author.

Pick dry, singe and broil.

### PIGEONS

Author.

Are broiled or made into pot-pie. A nice way to cook them is to fill them with a dressing made the same as for turkey, and roast them in a pot.

### PRAIRIE CHICKENS OR GROUSE.

Author.

Split them open in the back, and broil, rubbing them with butter. As all but the breast is generally tough, it is better to cut this out and parboil the rest of the chicken, after cutting into joints. These pieces are then broiled with the breasts, after rubbing butter over them all. After broiling, sprinkle with pepper and salt, and put a small lump of butter on each piece. Serve with currant jelly.

To choose a young prairie chicken : Bend the under bill ; if it is tender, the chicken is young

### QUAILS

Author.

Are best broiled and served on toast.

## PARTRIDGES AND PLOVERS.

Author.

Are cooked in the same way as quails.

## PHEASANTS.

Are cooked in the same way as prairie chickens.

## REED BIRDS.

Author.

Are always broiled. Be careful to turn often, and brown without burning. The flavor is very delicate.

## FRICASSEED RABBIT.

E. B. M.

To skin the rabbit, make a hole in the leg large enough to insert a goose-quill. Blow into the quill until the skin separates from the animal, when you can easily remove it. Wash it thoroughly after it is drawn ; joint, salt, and pepper it : put half a teacup of butter into a frying-pan ; let it melt, not brown ; lay the rabbit in flat, and cover closely ; brown on both sides ; turn frequently. When well browned, add one pint hot water, a little parsley, three or four cloves, a blade of mace, a little flour mixed with butter or water ; cover closely and stew one hour, or until done. Take out the rabbit, leaving the gravy in the pan. For one teacup of cream add a beaten egg ; beat together and pour into the gravy ; boil a moment, pick out the spice and pour the gravy over the rabbit.

## FROGS.

Mrs. H. W. H. Mosher.

Skin, and throw into boiling salt and water a few minutes, then throw into cold water for one minute ; drain well and fry in one-half each lard and butter.

## STEWED FROGS.

Prof. Blot.

Skin, boil five minutes, throw in cold water, and drain as above. Put in a stewpan two ounces of butter for two dozen frogs ; set it on the fire, and, when melted, lay the legs in ; fry two minutes, tossing now and then ; then sprinkle on them a teaspoonful of flour, stir with a wooden spoon, add two sprigs of parsley, one of thyme, a bay-leaf, two cloves, one of garlic, salt, white pepper, and half a pint of white wine ; boil gently till done ; dish the legs ; reduce the sauce on the fire, strain it, mix in it two yolks of eggs, pour on the legs, and serve them.

## FROGS.

Sister Mary.

Skin the hind legs, sprinkle with salt, and let them lie a few minutes. Drain off the salt, dredge with flour and fry in butter lightly browned.

## ROAST VENISON.

Cover the roast with a paste made of flour and water ; roast the same as beef. Remove the paste when done. Serve with gravy and currant jelly.

Broiled venison requires the same attention that beefsteak does. Must be eaten very hot.

# SAUCES FOR MEATS.

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## CELERY SAUCE.

Author.

Cut up a large bunch of celery into small pieces. Use only that which is blanched; throw aside the green tops. Put it into a pint of water and boil until it is tender. Then add a teaspoonful of flour, and a lump of butter the size of an egg. Mix all together. Season with salt and white pepper, and stir constantly until removed from the fire. It is nice with boiled poultry.

## DRAWN BUTTER.

Author.

Mix together one quarter of a pound of butter, and one tablespoonful of flour. Put one pint of water into a kettle, and when it boils stir in the flour and butter. Season with salt and white pepper, and celery if in season, removing the stalks of celery before sending to the table. It will require but a few minutes' boiling, and must be stirred constantly.

## MINT SAUCE.

Author.

Take the leaves of young mint and cut up finely, and to three tablespoonfuls of chopped mint add one of sugar, and vinegar sufficient to moisten the mint and sugar well. Put in a little salt, and serve with roast lamb.



## EGG SAUCE.

Author.

Is made as drawn butter, with the addition of six hard-boiled eggs cut in small pieces and stirred in a few minutes before removing from the fire. This sauce is usually served with fish.

## PREPARED MUSTARD.

Two tablespoonfuls of mustard, one large teaspoonful of sugar, half a teaspoonful of salt. Pour on enough boiling water to wet it. When cool add a tablespoonful of salad oil, and vinegar enough to make it thin.

Pickled nasturtiums are a good substitute for capers. Capers added to a white roux, which is butter, flour, and water, is caper sauce. Serve with boiled mutton.

## OYSTER SAUCE.

Author.

One cup of oyster liquor put on to boil; thicken with flour rolled in butter the size of a walnut; throw in one pint of oysters; cook until they curl—about three minutes. Take from stove and stir in a well-beaten egg; season to taste.

## BROWN FLOUR.

Author.

Put the flour in a pan and set in the oven to brown, or stir over the fire; when a good brown, put in a dredging box. Good for gravies, soups, etc.

## GRAVIES.

Author.

To any gravy add from one to three tablespoonfuls of cold coffee: its flavor is excellent.

## CARMEL FOR GRAVY.

Author.

Burn white sugar in a pan ; pour on boiling water, and when dissolved fill bottle and put away ready for use in making brown gravy.

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## RECIPES FOR CURING MEATS.

## DRIED BEEF.

Remove the bone. Make a brine of one-third sugar, two-thirds salt, allow beef to remain in this brine one week. Then hang up and rub every morning for one week, with molasses, sugar and salt. Then smoke until cured.

## FOR CURING HAMS.

General Risley.

Three gallons of water, four pounds of salt, one and one-half pounds of brown sugar, one pint of molasses, two ounces of saltpetre, one-half ounce of pearl-ash. Mix, boil, and skim, and put on hams, enough in this proportion to cover.

## CURING HAMS.

GEN. E. RISLEY'S TWENTY-EIGHT-POUND HAMS. — One pint of salt, one pound of sugar, four ounces of saltpetre, red pepper.

J. T. BARDEN'S ONE-HUNDRED-POUND HAMS. — Ten pounds salt, two quarts of molasses, one-half pound saltpetre.

## MAINE CULTIVATOR.

Three gallons pure fresh water, four pounds of salt, one-half coarse, one-half fine, one and one-half pounds of brown sugar, one pint best Havana molasses, two and a half ounces saltpetre, one-half ounce pearlash, mix and boil carefully, freeing the liquor of scum as it rises, and when cold put on ham.

## DRIED BEEF.

GEN. E. RISLEY'S ONE-HUNDRED-POUND BEEF.— Four pounds of salt, four pounds of sugar, four ounces saltpetre, pulverize saltpetre and salt and mix all together, and rub into beef well and pack down tight.

## SAUSAGES

GEN. E. RISLEY'S TEN-POUNDS.— Three ounces salt, one ounce sage, one ounce pepper, summer savory.

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## SAUCES AND SALAD DRESSINGS.

## WITHOUT EGGS.

## ANCHOVY SAUCE.

Author.

Make a drawn butter like Drawn Butter No. 1; add a dessert spoonful of anchovy extract.

## BÉCHEMEL SAUCE.

Author.

One bay leaf to one pint of milk; a very little nutmeg, one-fourth pint of stock; after this reaches the boiling point, add one teaspoonful of flour and the

same of butter, rubbed together to a cream, and stir into the above mixture. In boiling the stock, be careful not to allow it to change color or glaze.

### CELERY SAUCE.

Author.

Boil the white parts of three heads of celery, broken in small pieces, in half a pint of water, till tender; then add half a pint of cream, a teaspoonful of flour, dissolved in a little milk; when the same thickens, add a teaspoonful of butter and a little salt. This is excellent with boiled fowl.

### CHILI SAUCE. No. 1.

Sister Donie.

Four quarts strained tomato, one red pepper, two teaspoonfuls of black pepper, three tablespoonfuls of salt, one pint of cider vinegar. If not very sharp, more vinegar must be added.

### CHILI SAUCE. No. 2.

Eighteen ripe tomatoes, one large onion, three green peppers, one cup of sugar, two and a-half cups of vinegar, two teaspoonfuls of salt, one teaspoonful of all other spices. Bottle for use.

### CHILI SAUCE. No. 3.

Nine large, ripe tomatoes, two red peppers, one large onion; chop the onion and peppers, then the tomatoes; add one tablespoonful of salt, one of brown sugar (if vinegar is very sour, add two spoonfuls of sugar), two cups of vinegar, one teaspoonful of cloves, cinnamon and allspice, and one grated nutmeg; boil twenty minutes. By adding one more pepper, you can make it hotter.

## CURRANT JELLY SAUCE.

Author.

Melt one-half tumbler of jelly, and in the meantime infuse into it a wine-glassful of port wine or claret, the juice and grated rind of half a lemon, five cloves, and a piece of cinnamon about three inches long. Let this steep for fifteen minutes; strain into the currant jelly, and set away to cool. Very nice with venison.

## CURRY POWDER.

Four ounces each tumeric, black pepper, and coriander; three ounces fenugreek, two ounces ginger, one ounce each cinnamon seed and ground rice; one-half ounce each cardamon and cayenne pepper.

## DRAWN BUTTER No. 1.

Author.

Two tablespoonfuls of butter, one even tablespoonful of flour, one teacup of boiling water. Put a tablespoonful of the butter into a saucepan, and when heated stir in the flour; keep stirring until the flour is cooked, but do not let it burn; then pour on the boiling water and add the other tablespoonful of butter; strain and serve.

## DRAWN BUTTER. No. 2.

The same as above, only substituting one teacup of meat broth for the boiling water.

Drawn butter for fish or fowl is improved by the addition of lemon juice or a tablespoonful of chopped parsley to one-half pint of the sauce. Cauliflower, cut in small bundles from the flower end, is a nice addition to drawn butter sauce for boiled fowl.

## MAITRE D'HOTEL BUTTER.

To one-half teacup butter well creamed, add one even tablespoonful of chopped parsley, a little salt and pepper, and the juice of one-half a lemon. Spread on fish or boiled meat, as soon as removed from fire.

## MINT SAUCE.

One-half teacup cider vinegar, two tablespoonfuls green mint leaves cut fine, one teaspoonful sugar. Mix a little while before using. Nice with boiled mutton, as well as roast lamb.

## PEPPER SAUCE.

Author.

Put into a quart bottle as many small red or green peppers as can be covered with vinegar; cover with the best cider vinegar, add two tablespoonfuls granulated sugar; cork tight. You may use it on the table as it is, or season sauces with it.

## PICKLE SAUCE.

Author.

Add to a half pint drawn butter sauce, when ready to serve, two tablespoonfuls chopped cucumber or mixed pickles.

## ROUX FOR BOILED MUTTON OR FISH.

Melt in a saucepan a piece of butter the size of an egg, add two even tablespoonfuls of sifted flour; stir till smooth, and pour in slowly one pint of milk. Boil a few minutes. Water may be substituted for the milk.



## SAUCE FOR COLD MEATS.

Author.

One-half teacup vinegar, one tablespoonful horse-radish, one teaspoonful dry mustard, one teaspoonful salt. Mix and serve.

## SAUCE WITH FRESH MUSHROOMS.

Cut off stalks of mushrooms, quarter them, boil in enough broth to cover. Add butter and salt to taste, and thicken with flour. Lastly add a little lemon juice.

## CANNED MUSHROOMS SAUCE.

One-half cup of juice from the can; one-half cup boiling water or broth. Bring to a boil and thicken with an even tablespoonful of butter rolled in an even teaspoonful of flour; squeeze in juice of one-half a lemon, and add half a can of mushrooms. Boil about five minutes.

## SALAD DRESSING.

Author.

Two tablespoonfuls of oil, one tablespoonful of vinegar, one-half teaspoonful salt, one-half teaspoonful pepper, rub a bead of garlic over the bottom of the bowl. Mix oil, salt and pepper, adding vinegar a little at a time; stir continually until mixed.

## TOMATO SAUCE.

Author.

Boil a can of tomatoes seasoned with one teaspoonful of salt, one hour. Press through a colander and put in saucepan, and set on back of the stove. Add an even tablespoonful of butter, and thicken with an even tablespoonful of cornstarch dissolved in a little

cold water. Stir while it thickens. When sufficiently cooked, it should drop from the spoon like thick cream. Serve with mutton chops or veal cutlets.

### TOMATO SAUCE.

Author.

Pour boiling water over eight medium-sized tomatoes, peel and put into a porcelain kettle with a little salt and pepper; simmer for one hour, then run through a colander; put back on stove and add one even teaspoonful sugar, and a tablespoonful butter rubbed into a tablespoonful of flour. Boil until a little thicker than cream. Serve with veal cutlets or chops.

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### WITH ONE EGG.

### CAPER SAUCE.

Author.

Melt a piece of butter size of a large egg. Stir well into it one tablespoonful flour. When mixed, add one coffee cup of boiling water. Let this mixture come to a boil; add two tablespoonfuls of capers, and the juice of one-half a lemon, and lastly the beaten yolk of one egg. Cook one minute, when it will be ready to serve.

### DRESSING FOR CABBAGE.

One egg, one teaspoonful mustard, one teaspoonful sugar, one teaspoonful salt, a small piece of butter, or one tablespoonful of oil, one-half teacup vinegar. Set it on the stove and let it scald or cream; then pour it over the cabbage, which should be previously chopped or shaved. If oil is used, add to the dressing just before pouring over cabbage.

## SALAD DRESSING. No. 1.

One-half coffee cup cream, one teaspoonful corn-starch, one teaspoonful each salt, sugar and mustard mixed together, one quarter teacup vinegar, two teaspoonfuls oil, white of one egg beaten to a stiff froth, added after the mixture is cold; also the cream and oil.

## SALAD DRESSING. No. 2.

A cruet of olive oil beaten well into the yolk of one egg drop by drop; to this add one-half teaspoonful salt and mustard, a dash of cayenne pepper, juice of one lemon.

## SAUCE A LA CRÉME.

Author.

One tablespoonful of butter, and one teaspoonful flour stirred to a cream. Put in saucepan with a pint of cream. Stir until it begins to thicken, then add the well-beaten yolk of one egg, and a little salt. Remove and serve. Milk may be substituted for cream.

A good rule for those who do not like much oil in salad is: one teaspoonful of oil to one egg; or one tablespoonful of butter to one egg.

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WITH TWO EGGS

## COPELAND'S SAUCE FOR COLD GAME.

Pound in a mortar the yolks of two hard-boiled eggs, add one tablespoonful of vinegar, a little anchovy paste, one teaspoonful of dry mustard; when mixed, add slowly one tablespoonful of olive oil, and the same of vinegar.

## CREAM DRESSING.

E. B. M.

Rub together the yolks of two hard-boiled eggs, a dessert spoonful of mixed mustard, one tablespoonful of butter, one-half teacup of thick cream, cayenne pepper, salt, a few drops of Worcestershire sauce, and vinegar enough to form a smooth paste.

## MAYONNAISE DRESSING. No. 1.

Cousin Eva.

Beat to a foam the yolks of two eggs with a Dover beater; add one tumbler of Lucca oil, one teaspoonful at a time. After the above is thoroughly mingled, add the juice of half a lemon and two tablespoonfuls of vinegar, one teaspoonful of salt, one teaspoonful of mixed mustard, a dash of cayenne pepper, and last of all add the whites of eggs beaten to a stiff froth. This preparation will keep for a month, bottled and placed in an ice-box.

## MAYONNAISE DRESSING. No. 2.

Keep the bowl cold. Beat the yolks of two raw eggs smooth, add two salt-spoons of salt and stir one way two minutes, then add, drop by drop, olive oil, a bottle containing one-half pint or more. When it begins to thicken, add a little lemon juice, and continue stirring the same way until the oil is absorbed, adding lemon juice, or lemon juice and vinegar, until the mayonnaise is thinned to the right consistency. The total amount of vinegar is two tablespoonfuls, and the proper time to stop adding oil and to add drops of vinegar, is when the salad has a glassy instead of a velvety appearance. This is nice for chicken salad, lobster, lettuce, or fish.

## SALAD DRESSING. No. 1.

Author.

Yolks of two eggs, one tablespoonful of sugar, one tablespoonful of butter, two tablespoonfuls of vinegar, one teaspoonful of prepared mustard, one-half teaspoonful of salt, a trifle of cayenne pepper. Cook like custard, and when cold add one tablespoonful of cream.

## SALAD DRESSING. No. 2.

Aunt Robinson.

Two eggs, two teaspoonfuls of mixed mustard, one teaspoonful of salt, teaspoonful of sugar, one-half cup of cream, one tablespoonful of vinegar, three-fourths cup of oil, juice of lemon. Beat yolks of eggs, salt, sugar, and mustard well; to this add oil, a spoonful at a time, beating well all the time; lastly, add whites of eggs, beaten to a stiff froth, and the cream.

## SALAD DRESSING. No. 3.

Author.

Boil two eggs hard; throw into cold water for a few moments, then mash the yolks and add to them one tablespoonful of cream, two tablespoonfuls of melted butter, or olive oil, as preferred, one teaspoonful of salt, the same of dry mustard, and three tablespoonfuls of vinegar.

## SAUCE FRANÇOIS.

Author.

One-fourth teacup of vinegar, two yolks of eggs, one-half teaspoonful of salt, one tablespoonful of butter, one tablespoonful of cream, one tablespoonful of oil.

Heat the vinegar, and mix well into the beaten yolks of eggs; cook three minutes, stirring all the while; remove from the fire and add butter and salt; when cold add cream and oil. Pour into a pitcher, and serve with salad or pressed chicken.

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### WITH THREE EGGS.

#### MAYONNAISE DRESSING.

Three eggs, one tablespoonful mustard, prepared; one tablespoonful sugar, one teaspoonful salt, a trifle of cayenne pepper, one pint of olive oil. Beat the yolks of the eggs, add mustard, sugar, salt and pepper, and lastly the oil, drop by drop. With the last half pint of oil, add slowly the juice of two lemons.

#### SALAD DRESSING FOR CABBAGE OR TOMATOES.

E. D. G. Cushing.

Three eggs well beaten, three tablespoonfuls of cream, two teaspoonfuls of made mustard, a piece of butter the size of an egg. Mix all together. Then add six tablespoonfuls of sugar, cayenne pepper and salt to taste. Put the whole on the stove in a double boiler and stir constantly till it thickens.

#### DRESSING FOR CHICKEN SALAD

Aunt Sarah.

Three eggs, six tablespoonfuls of vinegar, six tablespoonfuls of sweet cream, two tablespoonfuls of melted butter, two full teaspoons mixed mustard. Pepper and salt to taste. Boil two eggs, and rub the yolks fine and add to the dressing. Chop the whites and add to the chicken and celery.



## SALAD DRESSING.

M. H.

Three raw eggs, eight tablespoonfuls vinegar, one teaspoonful melted butter, one-half teaspoonful prepared mustard, pepper and salt to taste. Put in a bowl over boiling water, and stir until it becomes like cream.

## SAUCE HOLLANDAISE.

Author.

Melt an even teaspoonful of butter in a pan, rub into it an even tablespoonful flour. Stir it until the flour changes color, but does not turn dark. Then pour into it one-half pint boiling water; remove to the back of stove; stir in the beaten yolks of three eggs. Let it thicken. Take from stove; add the juice of one-half lemon and a dessert-spoon heaping with butter. Whisk until it froths. Nice with cauliflower, asparagus or boiled fish.

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WITH FOUR EGGS.

## MAYONNAISE DRESSING.

Beat into the yolks of two raw eggs, drop by drop, a pint of olive oil. When it thickens like paste, add juice of lemon or vinegar to thin it sufficiently; then add the mashed yolks of two hard-boiled eggs, a teaspoonful of dry mustard, or a tablespoonful of prepared mustard, a small spoonful salt and pepper. The whites of the eggs may be chopped and added to the salad, or used to garnish with, sliced in rings, or

chopped fine and sprinkled over the salad. Less or more oil may be used in this mayonnaise, or half melted butter, and half oil.

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### WITH EIGHT EGGS.

#### BOTTLED SALAD DRESSING.

Sister J. H.

Beat yolks of eight eggs, add to them a cup of sugar, one tablespoonful each salt, raw mustard and black pepper, a very little cayenne pepper, and one-half cup cream; mix thoroughly. Bring to the boiling point one and one-half pints of vinegar, add one cup of butter; pour in the mixture, and cook three minutes. When cold fill bottles, seal and keep in a cold place.

#### SAUCE TARTARE.

Author.

Add to one-half pint of mayonnaise dressing the following ingredients minced fine: two even tablespoonfuls capers, one teaspoonful of parsley, one-half of a small onion, one small pickled cucumber.

This sauce will keep a long time, and is a nice dressing for fish or boiled tongue.

In making mayonnaise dressing, if the eggs and oil will not mingle, or should curdle, add another yolk of egg uncooked, and beat one way.

# SALADS.

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## A RECIPE FOR SALAD.

Sidney Smith.

To make this condiment your poet begs  
The pounded yellow of two hard-boiled eggs;  
Two boiled potatoes, passed through kitchen sieve,  
Smoothness and softness to the salad give;  
Let onion atoms lurk within the bowl,  
And, half suspected, animate the whole;  
Of mordant mustard add a single spoon,  
Distrust the condiment that bites so soon;  
But deem it not, thou man of herbs, a fault  
To add a double quantity of salt;  
Four times the spoon with oil from Lucca crown,  
And twice with vinegar, procured from town;  
And lastly, o'er the flavored compound toss  
A magic soupçon of anchovy sauce.  
O green and glorious! O herbaceous treat!  
'Twould tempt the dying anchorite to eat;  
Back to the world he'd turn his fleeting soul,  
And plunge his fingers in the salad-bowl;  
Serenely full, the epicure would say,  
"Fate cannot harm me, — I have dined to-day."

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## WITHOUT EGGS.

### BEET SALAD.

Author.

An easy salad may be made of sliced beets laid in a salad dish in layers alternately with sliced hard-boiled eggs; pepper and salt each layer. Pour on vinegar when served.

## CELERY SALAD.

Author.

Let the celery stand in cold water until it is crisp. Break in uneven lengths; place in a celery bowl. Cover with a dressing made of two tablespoonfuls of vinegar, one teaspoonful salt, one-half teaspoonful pepper, one-half teacup olive oil.

A sauce made as above, substituting walnut oil, is very nice.

## CELERY SALAD.

Author.

Break celery into inch pieces. Lay in a salad bowl. Put in a teacup a teaspoonful of salt, and half a teaspoonful of pepper; fill the cup one-half with olive oil, and the rest with vinegar. Beat this over the celery. If any oil remains in the bottom of the cup, use a little more vinegar and beat in the same way until all is distributed over the celery. Be sure to have the celery crisp. Melted butter may be used instead of oil.

## LETTUCE SALAD.

Mother Knox.

Lettuce should be fresh. Keep in a cool place until just before serving; wash carefully in cold water; drain on a sieve; break with the hands in small pieces, do not cut; lay on a salad dish and cover with a dressing made of one cup of cream, one-half cup granulated sugar, one-fourth cup vinegar. Beat the cream and sugar well, add the vinegar, and serve at once.

## LOBSTER CURRY.

E. B. M.

Two large onions, sliced and fried a light brown, two tablespoonfuls (even) curry powder, one teaspoonful butter rolled in one teaspoonful flour. Mix these together, and add one pint of good stock, flavored with the juice of one lemon; a little salt and two teaspoonfuls of cream. Pass all through a sieve over the lobster. Serve with plain boiled rice.

## WILTED LETTUCE.

Sister Nettie.

Heat the fat of ham, bacon, or ham gravy very hot in a skillet, break up lettuce and put in to cook one minute, or just long enough to wilt, then add a little vinegar, salt and pepper, and a dash of sugar; stir all together and serve at once. This is an excellent substitute for greens.

## POTATO SALAD.

Author.

For six medium-sized cold boiled potatoes cut in one-half inch cubes, mix one teaspoonful of grated onion or rub a clove of garlic round the salad dish, a teaspoonful of salt and pepper, one tablespoonful of parsley after it is chopped, three tablespoonfuls of oil; lastly the juice of one lemon.

## TOMATO SALAD.

Mrs. O. F.

Eight or ten tomatoes, three heads of celery, one teacup of vinegar, one (heaping) tablespoonful sugar, one teaspoonful of cornstarch, one teaspoonful (scant

raw) mustard, one teaspoonful salt. Cut tomatoes coarse, say in inch square pieces, and lay in a colander two hours to drain. Mix mustard, cornstarch, sugar, salt and vinegar smoothly and put over fire to thicken, cook three minutes, cool and put over the mixed chopped celery and tomatoes.

### SALAD DRESSING FOR CABBAGE.

Author.

One-half cabbage shaved (medium-sized), one-half cup cream, one-half cup vinegar, one teaspoonful salt, one tablespoonful prepared mustard. Beat together and pour over cabbage before serving.

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### WITH ONE EGG.

#### CABBAGE SALAD. No. 1.

Slice a small, white cabbage very fine with a sharp knife. Put half a cup of vinegar in one saucepan, and half a cup of milk in another. When the vinegar is hot, add one tablespoonful of granulated sugar, one tablespoonful of butter, and salt and pepper to taste. Let all come to boiling point, and then add the finely-cut cabbage, set the pan on the range, where it will not boil but must be kept very hot, covering closely. When the milk is hot, mix with it one well-beaten egg and set it on the fire, stirring until it thickens. Turn the cabbage into a salad bowl, pour the hot egg and milk over it, mixing thoroughly with a silver fork. Cover the bowl while the cabbage is still hot and set where it will cool very rapidly. Serve cold.



## CABBAGE SALAD. No. 2.

Author.

One quart chopped cabbage, one raw egg (beaten separately), two tablespoonfuls of butter, heated quite hot ; three tablespoonfuls of vinegar, one even tablespoonful of prepared mustard, half a teacup of cream, one teaspoonful of salt, two teaspoonfuls of granulated sugar, half a teaspoonful of pepper ; one tablespoonful of olive oil may be added without injury. Heat ingredients well through and pour over the cabbage.

## PLANTATION POTATO SALAD.

Take five or six thin slices of bacon, fry until crisp ; flake in small pieces, slice thin or chop fine two or three onions, add bits of meat, salt and pepper, and a little grease from bacon, one egg well beaten, in half a cup of vinegar ; pour over potatoes (boil about ten minutes, remove peels and slice thin), and let stand an hour or two before using. Use mild vinegar.

## SHRIMP SALAD.

W. G. H.

One two-pound can of shrimps (Dunbar's the best), two heads of celery (chopped), or one head of lettuce. Break the yolk of one egg in a bowl and mix with it, drop by drop, one small bottle of olive oil ; when thoroughly mixed, add two teaspoonfuls of prepared mustard ; continue to mix until it becomes a thick batter, then add salt and cayenne pepper to taste ; lastly, add quickly the juice of two lemons, mix well, and pour over the shrimps. If the shrimps are large, cut them in two. Lobster may be used in the same way.

## WITH TWO EGGS.

## ANCHOVY SALAD.

Wash, skin and bone eight salted anchovies ; soak them in water for an hour ; drain and dry them ; cut two hard-boiled eggs in slices ; arrange lettuce in a bowl, then the eggs and fish, and lastly the sauce.

## CABBAGE AND CELERY SALAD. No. 1.

Author.

One pint chopped cabbage, one pint chopped celery, two yolks of eggs, two tablespoonfuls vinegar, one tablespoonful butter, one tablespoonful cream, one tablespoonful Lucca oil, one teaspoonful salt, pepper if desired. Heat the vinegar in a porcelain pan ; draw to the back of the stove, add the beaten yolks of eggs ; draw forward again and cook three minutes ; remove from stove, add butter and salt, and when cold add cream and oil, and mix well ; pour over salad and serve.

## CABBAGE SALAD. No. 2.

Author.

Two yolks eggs, small half cup of vinegar, half teaspoonful of salt, butter size of an egg ; bring the vinegar to the boiling point, then draw to the back part of stove and stir in the beaten yolks of eggs ; when well mixed draw forward again and cook three minutes, stirring constantly ; add the butter and salt, and as soon as the butter melts add the shaved cabbage. This quantity of dressing is sufficient for two quarts of shaved cabbage. I cut a firm cabbage in half and shave from the inside. Can be made with one egg, but will not be so rich. Do not cook the cabbage.

## CABBAGE SALAD. No. 3.

Author.

Two quarts shaved cabbage, half a teacup vinegar, half a teacup cream, one tablespoonful granulated sugar, one tablespoonful butter, half teaspoonful salt, half a teaspoonful pepper, two yolks of eggs. Heat the vinegar boiling hot ; stir in the butter, sugar, salt and pepper ; pour hot over the cabbage ; cover and set on back of range until you thicken the beaten eggs and cream ; cook cream and eggs three minutes, then mix with salad and set aside to cool.

## CABBAGE SALAD. No. 4.

Author.

One-half a cabbage (medium size), two eggs, one tablespoonful prepared mustard, one tablespoonful vinegar, one tablespoonful butter ; shave cabbage fine, set aside ; boil the eggs hard ; when cold chop the whites fine and mix with cabbage ; mash yolks and add to above ingredients. Heat all through.

## LOBSTER SALAD.

Cousin Eva.

Boil two hen lobsters thirty minutes ; when cold break apart, crack the claws, and if the tail fins are covered with eggs, remove them carefully ; take out the sand-pouch found near the head ; split the fleshy part of the tail in two lengthwise ; remove the small long entrail found inside and adhering to the body. Should there be found a layer of creamy fat, save it ; also the green fat and the coral. Chop the white part of the lobster into dice, mix with creamy fat and put into an oval dish to mould, packing closely. Garnish

a platter with Boston lettuce, using only the crisp, yellow leaves. Then turn the dish containing lobster upside down into the platter, and remove dish carefully so as not to break the form. Garnish with the green fat and coral, and olives cut in rings, after the stones are removed. Serve the dressing from a separate dish. Use Cousin Eva's rule for mayonnaise dressing.

### PRAWN SALAD.

One quart prawns, one pint celery ; same dressing as above.

### SCALLOP SALAD.

Soak scallops in salt water half an hour ; rinse in cold water ; boil twenty minutes ; mix with equal parts of celery, and serve with same mayonnaise as above.

### POTATO SALAD.

Seven medium-sized potatoes boiled and sliced, one onion, two hard-boiled eggs (the whites and onion chopped together), two teaspoonfuls mustard, two tablespoonfuls butter or oil, one-half teacup vinegar, salt and pepper.

### POTATO SALAD.

Mrs. J. J. Quetting.

Boil half a dozen, or eight, good-sized potatoes in the skin, when done peel them, and cut in fine slices ; cut a small piece of onion very fine ; take two hard-boiled eggs, and rub the yolks in two tablespoonfuls of salad oil ; add pepper, salt and vinegar ; chop the whites of the eggs very fine, and add to the sauce ;

pour the sauce over the potatoes, and mix well. There should be sauce enough just to moisten them thoroughly.

### SALAD EGGS—A PICNIC RELISH.

Boil eggs hard, separate yolks and mix with vinegar enough to make a smooth paste, season to taste with celery salt, pepper, mustard, and butter. Fill whites with mixture.

### SALMON SALAD. No. 1.

Author.

Line a salad dish with lettuce leaves, in the centre lay the salmon from a pound can.

DRESSING.

Bring to the boiling point one-half teacup of vinegar (not too sharp vinegar), and stir in the yolks of two eggs; add one tablespoonful of butter, a mustard spoonful of salt and pepper (a pinch of cayenne improves it for some palates). When it thickens like custard, take it from the stove, add one teaspoonful each of sugar and mustard; lastly when cool, one-half teacup of cream. Pour over the salmon on the stove, from a pitcher.

### SALMON SALAD. No. 2.

Author.

One can fresh salmon, one-fourth bunch celery, chopped rather fine, mix; make a dressing of one teaspoonful prepared mustard, two tablespoonfuls vinegar, the yolks of two raw eggs, salt, and a little cayenne pepper; mix and cook; pour over the salmon.

## SHRIMP SALAD.

W. G. H.

Yolks of two hard-boiled eggs, mash and mix with two teaspoonfuls prepared mustard ; add enough melted butter to make a thick paste ; a little salt and cayenne pepper ; reduce with vinegar or juice of lemon to consistency of cream ; pour over shrimps. If fresh can not be obtained, use canned shrimps.

## VEAL SALAD. No. 1.

Selma, Author's Cook.

Two teacups cold roast veal (chopped fine), half a teacup celery, same cabbage (chopped fine), half a teacup vinegar, two tablespoonfuls olive oil, one tablespoonful butter, melted and browned lightly, one tablespoonful prepared mustard, one teaspoonful of salt and pepper, two hard-boiled eggs, whites chopped and yolks mashed ; mix all the ingredients in the following manner : Beat vinegar and mustard and mashed yolks to a smooth paste ; add pepper, salt, and melted butter, and lastly the oil, very slowly ; pour over the salad and garnish with hard-boiled eggs, either chopped fine or sliced.

## VEAL SALAD. No. 2.

Author.

Take celery and veal equal parts ; mix one dessert spoonful of dry mustard, half a teaspoonful of salt, one-fourth teaspoonful of pepper, one-half teaspoonful of celery salt, one tablespoonful of butter ; add yolks of two eggs ; heat well and stir in one cup of hot sweet cream, stir all together over the tea-kettle until it thickens like custard, take from the fire and add two tablespoonfuls of vinegar.



## LOBSTER SALAD WITH THREE EGGS.

Author.

One can lobster, two tablespoonfuls salad oil, two tablespoonfuls vinegar, three hard-boiled eggs, mustard, salt, and pepper to taste ; twice as much celery as lobster ; chop celery fine and mix with the lobster ; mash the yolks of the eggs, add mustard, salt, and pepper, then the oil, drop by drop, mixing thoroughly ; and lastly the vinegar ; garnish with sliced lemon, and the whites of the eggs cut in rings.

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## WITH FOUR EGGS.

## CHICKEN SALAD.

Author.

Two teacups chicken (white meat), one teacup celery, both chopped coarse, two-thirds teacup vinegar, one-half teacup olive oil, one tablespoonful prepared mustard, two tablespoonfuls melted butter, one teaspoonful salt, one-half teaspoonful black pepper, two hard-boiled eggs, two raw eggs. Bring vinegar to boiling point, and stir in the two raw eggs, which have first been beaten separately, and then together. When this thickens take from stove, and add mustard and mashed yolks of eggs, butter, pepper and salt, and lastly very slowly the oil. Pour this over chicken, celery and chopped whites of hard-boiled eggs.

## TONGUE SALAD.

Author.

One scant cup of tongue chopped as fine as for chicken salad, one scant cup of cabbage chopped the

same, five parsley leaves, one hard-boiled egg chopped fine and added to the above. Make a dressing as follows: Bring one-fourth teacup of vinegar to the boiling point, thicken this to the consistency of cream, with one well-beaten egg; add lump of butter the size of a chestnut. Take from the stove, and when nearly cool, stir one tablespoonful of olive oil, one teaspoonful prepared mustard, one tablespoonful sweet cream, one-half teaspoonful salt. Mix and pour over salad. Mix well together, and place in salad dish lined with lettuce leaves. Garnish with two hard-boiled eggs, by chopping the whites and grating the yolks, sprinkling alternately over top of the salad.

### WHITEFISH SALAD.

Author.

May be prepared the same way as tongue salad, salmon, or sweet-bread salad.

For a can of salmon or the same quantity of sweet-breads or whitefish use the following mayonnaise: Mix drop by drop into the yolks of two raw eggs a small bottle of olive oil, one holding about one-half pint, to thick paste, then add one teaspoonful of salt, a little cayenne pepper, tablespoonful prepared mustard, the mashed yolks of two boiled eggs, and the juice of two lemons.

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### WITH SIX EGGS.

### CHICKEN SALAD.

Author.

The white part of one large chicken, twice the quantity of celery, the whites of three hard-boiled

eggs; chop the above separately about the size of small dice.

#### DRESSING.

Grate the yolks of the three boiled eggs, add to them the yolks of three raw eggs, a scant half teacup of vinegar, a scant half teacup of butter, mustard spoonful of raw mustard, the same quantity of salt and pepper, that is, a mustard spoonful of each.

The chicken should make a coffee cupful when chopped; the vinegar should not be too sharp; if preferred, juice of a lemon may be used instead of the vinegar, and olive oil instead of butter, and a table-spoonful of prepared mustard instead of the raw. If oil is used, it must be beaten into the mixture a little at a time, half a teacup or more, according to taste.

### POTATO SALAD.

#### Author.

One and one-half coffee cupfuls boiled potatoes, measured after being cut in half inch cubes; four hard-boiled eggs, chopped coarse.

#### DRESSING.

One-half teacup vinegar, one-half teacup soft butter, two tablespoonfuls olive oil, two raw eggs (yolks only), one onion, one teaspoonful salt. Prepare the vinegar, eggs, butter, and salt the same as the dressing for cabbage salad; remove from the stove and add the oil, a little at a time, until all is used (if added too fast, will curdle); then squeeze with a lemon-squeezer (kept for this purpose) the onion over the dressing; a few drops can be extracted; then put the crushed onion in the dressing; place on the ice to

chill. When required for dinner, strain it through a colander to free it from the pieces of onion, then pour the dressing over the chopped eggs and potatoes and serve. This is a delicious salad.

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## WITH EIGHT EGGS.

### CHICKEN SALAD.

Author.

Two coffee cups of chicken chopped about the size of a pea, two coffee cups celery (only the white part), juice of four lemons or half a teacup of vinegar (lemons best), half a teacup *fresh* olive oil, half a teacup (scant) melted butter, six hard-boiled eggs, two raw eggs, half a teaspoonful clear mustard, two tablespoonfuls prepared mustard, one teaspoonful salt. Use all the white and enough of the dark meat of the chicken to fill the cups. It will require the best part of twelve heads of celery to make the desired quantity. Boil six eggs hard, cool, chop whites, mash yolks, to which add the mustard, salt, and melted butter. Bring the vinegar to a boil and stir in the two raw eggs which have been beaten separately and together; allow to thicken, but not to curdle; take from stove and add the hard-boiled eggs, etc. Lastly, add the oil, drop by drop; pour over the chicken and celery, and serve. If you do not wish to use the salad the day it is prepared, you may reserve the celery until two hours before sending to the table. Cut celery and chicken into half-inch pieces with scissors or shears kept for this purpose. This salad will keep for some time if cov-

ered with a cloth wrung out of vinegar; wet again whenever the cloth becomes dry. This salad is very choice for Christmas dinner.

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## WITH NINE EGGS.

### CHICKEN SALAD.

Author.

Two large, cold, boiled fowls; skin and cut them in small pieces; twelve heads of celery (white part only) cut in small pieces; yolks of nine hard-boiled eggs rubbed to a paste; whites chopped and mixed with the chicken; half a pint oil; half a pint vinegar; one gill mixed mustard; one eighth teaspoonful cayenne pepper; one small teaspoonful salt. Mix the mustard and oil together until perfectly smooth, then add eggs, vinegar, pepper, and salt; chop the celery fine, mix with the chicken, then pour over the dressing, mixing very thoroughly, and set it in a cool place until needed for use.

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## WITH FOURTEEN EGGS.

### EGG SALAD. No. 1.

Remove the shells and cut twelve hard-boiled eggs in half lengthwise, set aside the whites until wanted; mash the yolks, add half a teacup finely chopped cooked chicken, two sticks celery cut rather fine, a pinch of salt; mix; fill the whites, and serve with the following

## DRESSING.

Half a teacup of vinegar, half a teacup of butter, one tablespoonful olive oil, two yolks raw eggs, half a teaspoonful celery salt. Bring the vinegar to the boiling point, draw to the back of the stove, stir in the beaten yolks, add the butter and salt, remove from the stove and stir in the oil gradually.

## EGG SALAD. No. 2.

Made as above, leaving out the chicken and celery, substituting one small spoonful celery salt ; serve with the above dressing.

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## MISCELLANEOUS SALADS.

## HAM SALAD.

Mrs. Nye, Chillicothe.

One pound of boiled ham, chopped fine, half dozen pickles, chopped fine. Make a dressing as you would for chicken salad, adding a little celery seed, but not as much salt.

## OYSTER SALAD.

Mrs. Jane W. Little.

One pint celery, one quart oysters, one-third cup mayonnaise dressing, three tablespoonfuls vinegar, one tablespoonful oil, one-half teaspoonful salt, one-eighth teaspoonful pepper, one tablespoonful lemon juice.

Let the oysters come to a boil in their own liquor. Skim well and drain. Season them with the oil, salt, pepper and lemon juice. When cold put in ice-chest



for at least two hours. Scrape and wash the tenderest and whitest part of the celery, and with a sharp knife cut in very thin slices. Put in a bowl with lump of ice, and keep it in the ice-chest till serving time. When ready to serve, drain the celery and mix with oysters, and half the dressing. Arrange in dish. Pour the remainder of dressing over it, and garnish with white celery leaves.

### PLAIN LETTUCE SALAD.

Author.

Lay the crisp leaves of lettuce in a salad dish after having carefully picked and washed them; garnish with hard-boiled eggs. Season when served with vinegar, salt and pepper, allowing a slice of egg to each person. Lettuce may be served with any of the vegetable salad dressings.

### SALAD A LA RUSSE. No. 1.

All kinds of salad vegetables in season, cut moderately, place in a bowl, add seasoning. One gill of vinegar, a pinch of powdered sugar, a gill of salad oil, a tablespoonful of milk. Mix well together. Ornament with eggs.

### SALAD A LA RUSSE. No. 2.

Author.

Three tablespoonfuls vinegar, one teaspoonful salt, two tablespoonfuls melted butter, one-half teacup cream. This can be used for any kind of salad vegetable in season. Garnish with hard-boiled eggs. If desired, two teaspoonfuls of granulated sugar may be added.

## SWEET-BREAD SALAD.

Mrs. H., Cincinnati.

One dozen sweet-breads, (first soak an hour in clear water), boil and pick to pieces, removing all gristle and fat; break up into quite small pieces. Pour over this mayonnaise dressing. Garnish with lettuce, and if your sweet-breads are small mix with lettuce. This is sufficient quantity for forty guests, and is a delicious side dish.

# VEGETABLES.

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## BURR ARTICHOKEs.

Author.

Remove the outer leaves, cut the stalk, and lay three hours in cold water ; boil, with leaves downward, two and a half hours ; keep well covered. Serve with a sauce made of two tablespoonfuls vinegar, one teaspoonful butter, half a teaspoonful each of mustard, pepper and salt. Many prefer melted butter, served in little sauce dishes at each plate.

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## WITHOUT EGGS.

### ASPARAGUS. No. 1.

Author.

Skin the asparagus, tie in bunches and steam till done ; lay in vegetable dish, remove the string and pour over it melted butter, pepper and salt.

### ASPARAGUS. No. 2.

Author.

Skin and cut in inch lengths, cook in a little boiling water till done ; season with butter, pepper and salt, and serve.

### ASPARAGUS. No. 3.

Author.

Skin the asparagus, cut off the tough ends (which should be reserved for the sauce), tie in bunches and

steam till done ; lay on pieces of toast ; cut diamond-shape and serve with the following.

SAUCE—Boil in very little water the tough ends ; when done strain the juice through a sieve ; to this juice, say half a teacup, add half a teacup cream, one teaspoonful butter, salt to taste, and thicken with one teaspoonful flour.

### BEETS.

They are usually plain boiled, and dressed with melted butter, vinegar, pepper and salt.

### TO BOIL DRIED BEANS.

Author.

Soak over night in cold water, next day drain off ; pour on cold water, parboil, drain off water and pour on fresh hot water, adding water from time to time till done ; boil with them salt pork or ham.

### CABBAGE.

Mrs. E. Morgan.

Trim off outer leaves one-quarter of it, that it may be thoroughly washed, cut out the tough part of the stalk, cut up the cabbage in salted boiling water, boil fast and steadily until the stalk is tender ; drain it ; stir together a tablespoonful each of butter and flour, put on the fire and stir in slowly a pint of water or milk ; add salt, pepper and nutmeg and stir into the cabbage, then take to the table

### SAVOY CABBAGE.

Mrs. J. F.

Cook them until they are about half done in water, then pour that water off and put them in again with

about half milk and water until they are done. Cooked in this way they are almost as nice as cauliflower. Dress them as you would cauliflower. Any strong vegetable like turnips, cabbage, etc., are better for changing the water when half done.

### HOT SLAW.

Mother Knox.

Chop cabbage fine, stew in very little water ; when half done, pour over vinegar ; salt and pepper to taste. Just before taking up add cream, say half a teacup to one quart cooked cabbage. Very nice without vinegar.

### CAULIFLOWER.

Take equal parts of milk and water, and when it boils put in the cauliflowers and boil till tender. When done, drain ; pour drawn butter over them and serve hot. Broccoli is cooked the same way.

### SEA KALE.

Pick over carefully, tie up in bunches and lay for half an hour in cold water ; put into salted boiling water and cook twenty-five minutes. Put buttered toast in the bottom of a deep dish and lay the kale upon it ; pepper and pour a cupful of drawn butter over it.

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### WITH ONE EGG.

### HOT SLAW.

Aunt Hettie.

Shave a medium-sized cabbage fine, put in saucepan and barely cover with vinegar ; cook until tender,

then add a well-beaten egg, mixed with a teaspoonful of prepared mustard ; pepper and salt. Remove from fire and add two tablespoonfuls of thick cream and serve.

### HOT SLAW.

Sister Fannie.

One small cabbage shaved fine ; pour on one pint of boiling water and cook twenty minutes ; drain and add half a teacup of vinegar (previously heated), with lump of butter size of an egg ; let it come to the boiling point, then draw to the back of the stove and stir in the well-beaten yolk of one egg, one teaspoonful salt, a little cayenne pepper ; cook a minute or two and serve hot.

### CAULIFLOWER.

Author.

Take off the outer leaves and steam until done, or pour over boiling water with a little salt, and cook. Make a sauce as follows : Melt a tablespoonful of butter, then stir into it a tablespoonful of flour ; when quite smooth pour into it a teacup of cream ; let it boil up once, and add the beaten white of one egg with a little salt, and lastly the juice of half a lemon. Serve at once.

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### WITH THREE EGGS.

### COLD SLAW.

Beat together the yolks of three eggs ; add a teacup of cream, three tablespoonfuls of best cider vinegar, a piece of butter the size of an egg ; put all together on



the fire, stirring constantly till it comes to a boil; pour over the cabbage, which must be previously cut fine; add a little salt, also a tablespoonful of grated horseradish or mixed mustard.

## SEA KALE

Author.

Wash carefully and soak in cold water one hour, then shake out the bunches; pour boiling water over and boil; when tender drain off from the water and put in sauce-pan; to enough sea kale for eight persons add three hard-boiled eggs chopped fine, butter the size of a large egg, pepper and salt to taste. Just before taking up pour in half a teacup of vinegar; serve hot. When vinegar is not used lay cream toast in the bottom of the dish and pour the sea kale over.

## STUFFED CABBAGE.

Mrs. H. J. Jones.

Boil until tender one large head of cabbage in salt water; when tender fold back the outer leaves, cut the heart out and chop fine; add to it three hard-boiled eggs chopped fine, half a teacup rolled cracker, a large spoonful of butter, any cold meat minced fine (sausage is the best), pepper and salt to taste; mix all thoroughly and replace in the cabbage, folding the outer leaves back and tying tightly with a string; then put back in the pot in part of the liquor in which it was first boiled, with a teaspoonful of butter rolled in flour added; stew slowly one-half hour. Serve on a platter, with parsley or some green around it.

## WITH FOUR EGGS.

## COLD SLAW.

(Very fine.)

Take a plate of cut cabbage, a teacup of chopped celery, and a third of a teacup of grated horseradish; season with salt; make a dressing as for lettuce, with the yolks of four eggs boiled hard rubbed into a smooth paste with oil, mustard, salt, pepper and vinegar; stir this mixture into the cabbage a few moments before dinner.

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CORN.

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## STEWED CORN.

Author.

Cut off the grain one-half; grate the rest, leaving the hull; stew in milk; when done add butter, salt and cream; serve hot.

## TO BOIL GREEN CORN.

Author.

Remove the husk and silk, reserving the inner leaves to lay over the corn while boiling. Put the corn into boiling water and cook fifteen minutes; lay on a plate log-cabin fashion, and serve.

## GREEN CORN PIE.

Mrs. Scott.

Grate enough juicy and tender corn to fill your pie plate, one tablespoonful butter, three tablespoonfuls

cream; season with salt and pepper. Line a deep pie plate with a rich paste, pour in the mixture, cover with upper crust, and bake a light brown. This is delicious.

### FRIED COLD CORN.

Author.

Cut off the top of the grain, scrape with a knife to get the pulp and not the hull. Fry in ham drippings.

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### WITH ONE EGG.

### CORN PUDDING.

Author.

One-half can of corn, one tablespoonful granulated sugar, one tablespoonful of butter, one-half teaspoonful of salt, one cup of milk, one egg. Bake twenty minutes.

### CANNED CORN FRITTERS.

Author.

One-half can of corn, four tablespoonfuls milk, two tablespoonfuls flour, one teaspoonful butter, one-half teaspoonful salt, one egg, beaten separately. Mix and drop in butter and fry.

### GREEN CORN FRITTERS.

Author.

One and one-half pint green corn. Cut half from cob, and scrape the rest. One teacup flour, with teaspoonful baking powder, one egg, one teaspoonful sugar, one teaspoonful salt, a pinch cayenne pepper. Drop from a spoon into boiling lard and fry until brown.

## GREEN CORN CAKES.

Take one pint of grated green corn, three tablespoonfuls of milk, and one teacupful of flour, mix with them a quarter teacupful of melted butter, one egg, one teaspoonful salt, and half a teaspoonful pepper. Drop into hot butter by the spoonful, and let the cakes fry eight or ten minutes. These cakes are nice served up with meat for dinner.

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## WITH TWO EGGS.

## GREEN CORN OYSTERS.

Author.

One pint grated corn, two well-beaten eggs, one-half cup cream, one-half cup flour, one teaspoonful baking powder. Season with pepper, salt, and a teaspoonful of sugar. Fry in half lard and half butter.

## CORN PUDDING.

Author.

Take one dozen ears of green corn, cut each row through on the cob, and then scrape off. To this add whites of two eggs, well beaten; one tablespoonful sugar, one tablespoonful melted butter, with salt and pepper; then add one quart sweet milk, put in a buttered dish, and bake three quarters of an hour. This is eaten as a vegetable for dinner.

## CORN PUDDING.

Author.

One quart of milk, two eggs, half cup of butter, one tablespoonful of sugar, one dozen ears of corn. Grate

the corn from the cob, beat up the eggs, add the corn, and stir hard, then add the butter, sugar, and a little salt and pepper, lastly the milk. Bake in a moderate oven about half an hour.

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### WITH FOUR EGGS.

### GREEN CORN CAKES.

Author.

Twelve ears grated corn, one-half cup milk, two tablespoonfuls flour, four eggs, a little salt and pepper. Make in flat cakes and fry in butter.

### GREEN CORN FRITTERS.

Twelve ears of corn grated, one tablespoonful butter, four eggs; a very little flour and salt. Drop a spoonful of the batter in boiling lard.

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### LIMA BEANS. No. 1.

Shell and throw into cold water. Put in boiling water, salt, and cook one hour or more, till thoroughly done. Drain and add a tablespoonful of butter, pepper if desired.

### LIMA BEANS. No. 2.

After cooking thoroughly, drain and stew a few moments in cream, butter, pepper and salt.

### SUCCOTASH.

One pint of lima beans, one quart of sweet corn, cut from the cob. Cook in as little water as possible. When done, add cream, pepper, salt, and a lump of butter.

## BOILED HOMINY.

Wash it well, and put on the stove, in sufficient cold water to cover it; it must boil constantly for three or four hours, and as the water boils away, have your tea-kettle on the stove boiling, and fill up from it. It will be dark if you allow it to stop boiling, or if you do not always fill up with boiling water. Season with butter, salt and cream.

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## EGG-PLANT.

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### WITHOUT EGGS.

#### BAKED EGG-PLANT. No. 1.

Author.

One large or two medium-sized egg plants, one-half coffee cup of grated bread, one teacup chicken broth, one-half teacup cream, one-half teacup (scant) butter, one-half teaspoonful salt, one teaspoonful black pepper; steam the egg-plant, remove the skin; mix with it the other ingredients, beat well, put in a pan, cover with grated bread, bake brown. This is a very nice dish.

#### BAKED EGG-PLANT. No. 2.

Mother.

Parboil the plant, divide it and take out the inside, leaving the shell unbroken; mash the pulp, mix with bread crumbs; butter, salt, and highly season with pepper; if desired sage, thyme, or savory may be used; fill the shells, lay in pan, pulp upward, and bake a nice brown. To be eaten with meat.



## BAKED EGG-PLANT. No. 3.

Mrs. J. C. Houghton, Vicksburg, Miss.

Boil three or four medium-sized egg-plants until soft, then put them in cold water for a few moments to harden the shells ; cut them lengthwise, take out the meat, and be careful not to break the shells ; beat into the egg-plant one teacup of grated bread crumbs, half a teacup of grated ham, one small onion grated or chopped, one tablespoonful of butter, one teaspoonful of salt, half a teaspoonful of pepper. Put this mixture in the shells and brown in a quick oven. Serve a shell to each person.

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WITH ONE EGG.

## EGG-PLANT.

Cut in slices half an inch thick, sprinkle with salt and let them stand a few minutes to extract the bitter taste ; wash in cold water, wipe them dry ; season with pepper, dip in yolk of egg, and then flour or cracker crumbs, and fry in butter. If you wish them for breakfast, a good plan is to cut them the night before, sprinkle with salt, and soak in the morning in fresh water an hour before frying.

## EGG-PLANT PATTIES.

## A. E. I.

Pare and steam ; when done chop rather fine, season with butter, pepper, and salt, roll into patties, dip in cracker crumbs, egg, and cracker crumbs again, and fry in hot lard ; add a little suet or drippings to brown nicely.

## EGG-PLANT FRITTERS.

Author.

One tablespoonful flour, half a teaspoonful salt, butter size of a hickory nut, one egg; slice the egg-plant, lay in salt and water half an hour; dip in the batter and fry.

## EGG-PLANT FRITTERS.

Author.

Pare, boil, or steam until soft enough to mash; to every cup of the plant add one tablespoonful of cream, one tablespoonful flour, one egg, one teaspoonful butter; beat, and drop from tablespoon in hot butter and lard, and fry nice brown; season to taste.

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## WITH TWO EGGS.

## DIXIE BAKED EGG-PLANT.

Pare, quarter and steam; mash fine; to one pint of egg-plant add one teacup bread crumbs, two eggs, one tablespoonful butter, pepper and salt to taste; put in a scalloped dish and cover with one egg beaten in a tablespoonful of cream; bake about ten minutes.

## BAKED EGG-PLANT.

Author.

Six small egg-plants, one coffee cup of grated bread, half a teacup of cream, half a teacup of butter, one tablespoonful of powdered sage, one teaspoonful of salt, one teaspoonful of pepper, two hard-boiled eggs. Boil the egg-plant until soft and put into cold water a few minutes to harden the shells, then cut in half

lengthwise, take out the meat, taking care not to break the shells ; mix with it the above ingredients, strew grated bread on top of each shell and brown in the oven ; the whites of the eggs must be chopped very fine and the yolks mashed. This dish is nice made as above with two raw eggs instead of boiled eggs ; enough for twelve persons.

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## ONIONS

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Author.

Boil in water until nearly done, and then pour over fresh hot water, with milk in it. Drain, and dress with drawn butter, and a little salt and pepper sprinkled over them ; lastly some rich cream.

### BAKED ONIONS.

Sister T. F. M.

Boil until tender, but not very soft. Place in the dish in which they are to be baked. Take a sharp knife and make a hole in the centre of each onion, putting in a small piece of butter ; salt and pepper to taste ; sprinkle flour over all and cover with sweet milk, and bake three hours.

### ESCALLOPED ONIONS.

Author.

Six medium-sized white onions, one teacup of rolled cracker, one tablespoonful of butter, one coffee cup of milk ; salt and pepper to taste. Grease the sides and bottom of a pint tin pan ; put a layer of fine rolled cracker, then bits of the butter, pepper and salt ; then

a layer of sliced onion, again butter, pepper and salt and a layer of cracker. Proceed as above until all is used. The top layer must be cracker. Lastly pour over the milk. Bake one hour. The milk must rise above the mixture. It may be necessary to use a little more than a cup of milk. Enough for ten persons.

### A GOOD WAY TO COOK ONIONS.

Boil them first in milk and water; this diminishes the strong taste; then chop them up and put them into a stew-pan with a little milk, butter, salt and pepper, and let them stew about fifteen minutes; this gives them a fine flavor, and they can be served up very hot. Any vegetable is improved by being boiled in water to which a little salt has been added; it makes them much more tender. Onions are probably more improved by being cooked in salt water than any other vegetable. Much of their unpleasant smell is taken away, and a peculiar sweetness and improved aroma is decidedly apparent.

### FRIED ONIONS WITH EGGS.

Aunt Sarah.

Boil five or six eggs hard; slice and lay in a dish and pour the fried onions over them.

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## PARSNIPS.

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### MOCK OYSTER PLANT.

Author.

Scrape, wash, and cut in one-inch lengths; put on a quick fire with just enough *cold* water to cook them.

When tender pour off the water, and to about a quart of the vegetable add one cup sweet cream, one tablespoonful butter, one teaspoonful salt, and pepper if you like,

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WITH ONE EGG.  
PARSNIPS. No. 1.

Author.

Scrape, wash and boil till done; when nearly cold mash; add one egg to every pint, one tablespoonful butter, pepper and salt to taste; make into cakes and fry. Put in a little suet to brown.

PARSNIPS. No. 2.

Author.

Scrape, and split them, and put into a pot of boiling water, cook until tender. Dress with plenty of butter, salt, and pepper. Or you may parboil them, mash, and make into little cakes, dip them into beaten egg, and grated crackers, and fry in hot lard.

PARSNIPS. No. 3.

Author.

Cook as above, cut lengthwise and fry in butter, the same as cold boiled sweet potatoes.

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WITH TWO EGGS.  
PARSNIPS.

Author.

To one pint boiled mashed parsnips, cold, add two tablespoonfuls flour, one tablespoonful melted butter, one teacup sweet milk, two well-beaten eggs, salt and pepper to taste. Fry like fritters.

## PEAS.

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### GREEN PEAS. No. 1.

Author.

I find the following good for well-grown peas, and acceptable to persons of weak digestion: Pour cold water over the peas and cook until done; mash through a colander, season with one teaspoonful salt to a quart after being run through the colander, one heaping tablespoonful butter, two tablespoonfuls cream; pass again through the colander and serve. It will look like coral potato, the last time it is passed through the colander. When I cook peas that lack sweetness I put in a very little sugar, and if old a little soda.

### GREEN PEAS. No. 2.

Author.

Peas to be good must be freshly picked and not shelled until time to prepare your dinner. If young they will cook in twenty minutes. Use as little boiling water as will cook them. Just before dishing add butter, pepper and salt, and a little cream or rich milk if desired. A few pods cooked with the peas is an improvement.

### TO COOK DRIED PEAS.

Author.

Soak over night in cold water; drain off next day; pour on cold water and boil till done. Season with butter, pepper, salt and cream.

### FRIED PLANTAIN.

Author.

Get plantains if you can, if not, red or yellow firm bananas, full size; pare and slice lengthwise; brown



butter lightly in a sauce-pan, salt it a little, and lay the slices near each other. When brown on one side turn on the other. Just before taking up add a little rich cream, cook a minute longer, and serve hot. The cream permeates the plantain and leaves no liquid in the pan.

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## POTATOES.

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### WITHOUT EGGS.

### NEW POTATOES.

Scrape the skins from them, and let them remain in cold water for an hour or two, then put them into the kettle, cover with water, and let them boil for a half hour, or until they are tender; then drain the water from them, and let them steam with the lid partly off for ten minutes; then mash them perfectly smooth, and beat a good deal; dress them with salt, butter, and cream. Serve them hot. A very nice way to serve them is to press them through a colander with the potato masher in the dish you serve them in, but the dish must be very hot, also the potatoes, and it must be done quickly. They will be very light, and will have the appearance of macaroni in the dish.

### BLOCK POTATOES.

Author.

Pare and boil potatoes till done. Cut into inch blocks, put into a sauce-pan, and to a quart of potatoes make a gravy of one teacup of milk, one teaspoonful butter, one teaspoonful flour dissolved in the milk, a little salt and pepper. When the gravy thick-

ens like cream, take from the stove, cover the top with a layer of grated crackers, put into the oven and brown. Garnish with parsley leaves as soon as taken from the stove. Serve hot.

### SARATOGA POTATOES.

Slice the potatoes *very thin* on a cabbage cutter; lay them in cold water for an hour, or if you desire them for breakfast, let them stand in the water over night; then drain them and spread on a dry towel; wipe each piece dry, and drop a few at a time in boiling lard as you would when frying crullers; brown lightly, and as they are done take out with a skimmer, lay on a plate, and sprinkle a little fine salt over them. A very nice dish for lunch, is to have some of these potatoes piled up in pyramid form on a platter, and place mutton chops around them, with the large end down, and bone standing up to help support the cone of the pyramid. Of course this must be served hot.

### BAKED CREAM POTATOES.

Author.

Take three coffee cups of sliced potatoes, lay in a pan, cover with one teacup of cream. Season one-fourth teaspoonful of sugar, some of salt and pepper, and a grating of nutmeg. Bake for one hour in a quick oven.

### FRIED POTATO.

Fry a slice of salt pork until crisp brown, remove the pork, and fry in the grease cold boiled potatoes chopped into dice. Some persons chop the pork after it is fried and add to the potatoes.

## WITH ONE EGG. POTATO BALLS.

Author.

One coffee cup of mashed potatoes, one-half coffee cup of finely chopped boiled ham, one-half cup of cream, one egg, one tablespoonful of melted butter, one teaspoonful of salt, one teaspoonful of chopped parsley, one-half teaspoonful of pepper. Mix all the ingredients together, make into balls, roll in flour and fry in half lard and butter.

## POTATO FRITTERS.

Mrs. E. Morgan.

Take five or six large mealy potatoes, slice them lengthwise, one-fifth of an inch in thickness. Have ready some nice drippings in a spider on the fire, lay the slices in separately and sprinkle with salt; fry to a nice brown on both sides; as soon as a piece is done, dip it in the batter and return to the spider, and so on until all are done. Half a cup of sweet milk, one egg, a little salt, and flour to make as stiff as pound cake, is a good recipe for the batter. Apples cooked ditto and eaten with sugar, are a nice dessert.

## POTATO CAKES.

Author.

Two teacups mashed potatoes, one egg, beaten separately. Mix, make into balls, roll in cracker crumbs and fry.

## POTATO CROQUETTES.

Aunt Sarah.

Take cold mashed potatoes, make them into a paste with the yolk or the whole egg, according to the

quantity. Add pepper and salt, and a little minced parsley. Make the mixture into little round balls the size of a walnut, then roll them in bread crumbs. Dip them in beaten egg, and again roll them in bread crumbs. Fry them in hot lard, drain, and serve hot.

### POTATO PATTIES. No. 1.

Author.

Two teacups grated cold boiled potato, one-half teacup milk, one egg, beaten together, two heaping tablespoonfuls flour, one heaping tablespoonful sugar, one teaspoonful salt, a little nutmeg. Mix together and drop from spoon into hot lard and butter—one-half each.

### POTATO PATTIES. No. 2.

Author.

Make same as above, omitting sugar and nutmeg, and roll in egg and cracker crumbs.

### NAPLES POTATO.

Author.

Beat boiled potatoes with a fork until very light; mix with one-fourth the quantity grated cheese, and the yolk of an egg, to a coffee cup potato. Make into balls and fry.

### BERLIN POTATO.

Put into a sauce-pan a tablespoonful butter, with a teaspoonful of flour; stir it over the fire until it is well mixed. Then add a teacup of meat broth, then some cold boiled potatoes. Cut into dice; cook a few minutes, add pepper, salt and a tablespoonful chopped parsley, and the yolk of an egg. Cook three minutes longer and serve. Serve with slices of lemon.

## WITH TWO EGGS. POTATO SOUFFLÉ.

Author.

One pint of cold mashed potatoes. Beat into them one-half teacup cream, one even teaspoonful butter, the whites of two eggs well beaten, and salt. Lay this in a scalloped dish, and cover with the well-beaten yolks of two eggs stirred in one-fourth cup of milk. Brown. Nice for breakfast.

## MONT BLANC POTATO.

Mrs. McBean, Oakland, Cal.

Instead of mashing boiled potatoes, whip light and dry with a wooden or silver fork. At this point begin to whip in a cup of hot milk to a quart of mashed potato, and when all is in, add the frothed whites of two eggs. Heap conically in a deep silver or stoneware dish; set in a quick oven until the surface hardens slightly. Withdraw before it catches a shade of brown, wash over lightly with butter, and send to the table.

## POTATO PUFFS.

Two cups of smoothly mashed boiled potatoes, turn in two tablespoonfuls of melted butter, and stir to a cream; then add two well-beaten eggs, and one cup of sweet cream or milk. Stir all together and pour into a deep dish. Bake quickly.

## POTATO SNOW.

Author.

One pint cold mashed potatoes, one-half teacup melted butter, one teacup milk, one teaspoonful salt,

two whites of eggs. Mix the above ingredients, adding the beaten whites last; brown lightly in the oven.

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### WITH THREE EGGS.

### IRISH POTATO SNOW.

Author.

Pare and parboil the potatoes; grate them when nearly cold, and to one pint beat the yolks of three eggs, one teacup of cream, two tablespoonfuls butter, one teaspoonful of salt or three tablespoonfuls sugar, according to taste, if desired salt or sweet. If sugar is used grate in one-fourth of a nutmeg. Lastly stir in lightly the well-beaten whites of the eggs. Bake about fifteen minutes. Serve hot as a vegetable.

### POTATO CAKES.

Mrs. Anna Irwin.

Take mashed potatoes, add milk until quite thin, five or six tablespoonfuls of flour, three eggs well beaten and added, a small lump of butter melted, and a little salt; fry as griddle cakes.

### POTATO PUFF.

Author.

Two quarts mashed potato, one teacup cream, three eggs, one tablespoonful butter, one teaspoonful salt. Beat the potatoes while hot very light with a fork; add the salt, cream and butter and beaten yolks, lastly the beaten whites; pile high on the baking dish, bake five minutes and serve hot.



## WITH FOUR EGGS.

## POTATO PUFFS.

Author.

Wash well good-sized potatoes of uniform shape; cut a small piece from each end; bake until just done; cut each in half, remove the potato without breaking the shell. Pour into the potato one-half coffee cup of boiling milk, one tablespoonful butter, one teaspoonful salt, the well-beaten yolks of four eggs, lastly the beaten whites. Fill the shells, sprinkle lightly with bread crumbs, return to the oven and brown. Leave a little space in the shell to fill with cream when eaten. Potatoes may be prepared in this way, and browned in a scalloped dish.

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## SWEET POTATOES.

## SOUTHERN BAKED SWEET POTATOES.

Author.

Steam or boil about eight potatoes until done; pare, mash, and beat into them one-half teacup of cream or rich milk, one tablespoonful butter, one tablespoonful sugar, one teaspoonful salt. Beat well, and brown in a scalloped dish. The potatoes should be well beaten.

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## WITH TWO EGGS.

## BAKED SWEET POTATOES.

Author.

Prepare same as above, except that the yolks of two eggs are beaten into the ingredients, and the whites whisked to a froth and added last.

WITH TWO EGGS.  
MOCK SWEET POTATO.

Author.

Two teacups mashed Irish potatoes run through a colander, one-half teacup milk, one-half teacup melted butter, one-half teacup sifted flour, two eggs, beaten separately and together, two tablespoonfuls granulated sugar, one-half teaspoonful salt, one-third nutmeg, grated. Mix ingredients and bake twenty minutes in a moderate oven.

SWEET POTATO BALLS.

Author.

Boil, skin the potatoes and run through a colander. Mix with one quart of potatoes, one-half teacup cream or milk, one teaspoonful salt, one tablespoonful butter. Make into balls, dip in flour, and fry in hot butter.

SWEET POTATOES.

Author.

Boil potatoes until half done, pare and slice crosswise in one-half inches slices; butter a quart pan well, put in the slices in layers, sprinkle salt, pepper and bits of butter over the top, pour over them one-half cup of cream, and bake about twenty minutes.

BAKED SLICED SWEET POTATOES.

Author.

Steam, pare and slice lengthwise. Brown butter lightly in a square tin pan, lay in the potatoes, sprinkle with sugar, salt and pepper, and bake a few minutes. Just before taking up pour over them a tablespoonful of cream to moisten them.

## SWEET POTATOES.

Author.

Cold boiled or baked potatoes are nice when sliced and fried.

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## TO BOIL RICE.

Author.

Pick and wash a teacupful of rice and put it in a rice-kettle, with a pint of cold water; salt; cover close, and let it boil until done. Let it steam a few minutes after it is tender, so that every grain will stand alone. It will cook in twenty minutes over a bright fire. Do not stir it while cooking.

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## SALSIFY.

## BOILED SALSIFY.

Author.

Wash and scrape; cut in pieces about an inch in length and boil until tender but not broken; then make a dressing of a cup of cream or milk, thickened with flour, a piece of butter, salt and pepper; boil it and pour over the salsify. Serve hot.

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## SALSIFY WITH ONE EGG.

Author.

After scraping off the outside, parboil and slice the salsify. Dip the slices into a beaten egg, then into fine bread crumbs, and fry in lard. It is very good boiled, and then stewed a few minutes in milk, with a little salt and butter. Or make a batter of wheat

flour, with milk and eggs, cut the salsify in thin slices (first boiling it tender), put them into the batter with a little salt, and drop the mixture into hot fat by spoonfuls ; cook them till a light brown. Parsnips, carrots, egg-plant and okra, cooked the same way, are excellent.

### SALSIFY WITH TWO EGGS.

Author.

Scrape the roots, dropping them in cold water to prevent turning dark. Cut in pieces about an inch long ; put them into a sauce-pan with hot water sufficient to cover, and let them stew till tender ; then turn off the water, mash them, and make a batter of two eggs, a little salt and butter, and flour sufficient for a thick batter ; add this to the salsify, mix, make into small cakes and fry in hot lard. Serve in hot-water dish.

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## SPINACH.

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### SPINACH AU BEURRE.

Author.

When well washed cover with boiling water, with a little salt, and boil till done. Drain the water through a colander and chop the spinach very fine. Have ready a sauce-pan with butter browned lightly ; add the spinach ; steam well through. Serve in vegetable dish and garnish with three-cornered pieces—an inch wide—of fried bread or toast.

## SPINACH. No 1.

Wash free from sand, cook twenty-five minutes, chop fine, mash and run through a colander ; roll some butter into flour, make smooth on the stove ; when it is heated through add the spinach, salt and pepper, then the stock and milk ; boil five minutes and serve. Of stock and milk enough to moisten.

## SPINACH. No. 2.

Pick it over and wash thoroughly, then boil in salt and water ; pour over melted butter and vinegar, and sprinkle on some pepper, and serve either with poached eggs laid over the top, or with thinly sliced hard-boiled eggs.

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## SQUASHES.

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Cut them up, and remove the seeds ; cook in hot water until tender ; then wash and dress with butter, salt and pepper. They are nice cut in thick slices and fried as egg-plant.

## WINTER SQUASH.

Cut the ends off, take out the seeds, cut in long strips, and set in the oven to bake until tender ; then send to the table in the skin in which they are baked. They are nearly equal to sweet potatoes.

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## WITH ONE EGG.

## FRIED SUMMER SQUASH.

Author.

Pare and slice the same as egg-plant ; season with

pepper and salt, dip in egg and cracker crumbs, or plain if you prefer, and fry in hot butter and lard, or beef drippings.

## SUMMER SQUASH OR CYMLINGS.

Author.

Boil, mash and season with butter, pepper and salt to taste, and serve; or to a pint of squash add one teacup cream, one teaspoonful salt, two teaspoonfuls flour, one well-beaten egg; make into cakes and fry in a little butter.

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### WITH TWO EGGS.

## SQUASH FRITTERS.

Author.

Pare and grate two flat summer squashes into a colander; let the water drain off, then add two eggs, pepper and salt, butter the size of an egg, and sufficient flour to make a tolerably thick batter; try one, and if it will not hold together add more flour. Fry quickly in plenty of hot lard.

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## BEANS.

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### STRING BEANS. No. 1.

Author.

String and cut in inch lengths; boil in as little water as will cook them; season to taste with butter, pepper and salt. About twenty-five minutes will be long enough to cook fresh string beans.



## STRING BEANS. No. 2.

Author.

String the beans, and cut slantingly in inch pieces ; pour over them just as little hot water as will boil them, and cook until soft—if young and tender, about twenty minutes will suffice. When done, to one quart of beans add half a pint rich milk, one teaspoonful flour moistened with milk, one tablespoonful butter, salt and pepper. If desired, hard-boiled eggs may be sliced and laid in the bottom of the vegetable dish. Many prefer to boil them with sliced salt pork or bacon.

## SOUR BEANS WITH ONE EGG.

Mrs. J. J. Quetting, Author's Aunt.

String, cut in pieces and boil string beans until they are done ; drain through a sieve perfectly dry ; put into a sauce-pan a tablespoonful of butter, a teaspoonful of flour, about a tablespoonful of vinegar, salt and pepper ; add the beans and let all cook together about five minutes. Just before taking up, beat an egg light and add to it.

## TOMATOES.

## BAKED TOMATOES. No. 1.

Author.

Make a cavity in the heart of the tomato ; fill with a dressing made of sugar, butter and bread crumbs, and lay in the pan without water. If preferred, salt may be used in the dressing instead of sugar.

## BAKED TOMATOES. No. 2.

Wash the tomatoes, put them into a baking dish, and bake about three-quarters of an hour, or until the skin is thoroughly shrivelled. Take them upon a fork and drain them from the juice in the dish ; peel them in the dish in which they are to be served. After all the skins have been removed, season with salt and pepper. This is considered a healthful method of cooking tomatoes, as it frees them from much of the acid juice.

## FRIED TOMATOES. No. 1.

Sister Jennie.

Fry two or three slices of breakfast bacon ; take out the blemishes and hearts from as many tomatoes as are required ; cut them in half (do not pare) and lay in the fat from the bacon, skin side down ; when nice and brown, turn ; then add one large raw onion, chopped or sliced, and cook all together till thoroughly done ; when cooked enough dredge in a little flour, just enough to make it creamy ; then add a cup of fresh milk ; when you want them particularly nice, use part cream ; after adding the milk, take immediately from the stove ; season highly with salt and pepper. These are nice without milk, but better with it.

## FRIED TOMATOES. No. 2.

Author.

Brown lightly in a skillet a tablespoonful of butter ; then cut tomatoes into half-inch slices, without paring, and lay close to each other one layer in the skillet ; when brown on one side turn and brown on the other ; salt and pepper to taste. Serve as a side dish with veal cutlets. Fresh tomatoes will not lose their form.

## RAW TOMATOES.

Slice thin, with or without paring ; place in ice-box, and before serving lay bits of ice over them.

## ESCALLOPED TOMATOES.

Place in a baking dish a layer of bread crumbs, then a layer of peeled tomatoes sliced, with bits of butter, a little pepper and salt, then bread crumbs, tomatoes, and so on, until the dish is full, having the bread crumbs on top. Place in the oven and bake.

## STEWED TOMATOES.

Author.

Canned tomatoes are greatly improved by stewing a long time—say stew a can down one-half. The ordinary way is simply to stew half an hour. Season with pepper, salt and butter, and if desired thicken with an even teaspoonful of flour dissolved in water, or bread crumbs or cracker. Good without any thickening.

## STUFFED TOMATOES.

Scoop out the inside of a dozen large tomatoes, without spoiling their shape ; pass the inside through a sieve, and then mix it with grated bread crumbs, salt, pepper, and any herbs you desire, or you may omit the herbs. Stew this about ten minutes, and then stuff the tomatoes with the mixture, tying a string round each to keep them in shape ; sprinkle them all over with fine bread crumbs ; set them in a buttered dish, and bake them in an oven ; before serving take off the strings. Egg-plant may be cooked in the same manner.

## TO STEW TOMATOES.

Wash, and pour boiling water over them ; peel off the skins, and cut them up. Season with pepper, salt and butter ; cook them in their own juice half an hour. Thicken with bread crumbs, and after ten minutes take them up.

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TURNIPS

Are boiled until tender, then mashed, and dressed like parsnips.

# MADE DISHES.

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WITHOUT EGGS.

“ALLEZ COUCHEZ.”

Mrs. Charlton H. Way, Savannah, Ga.

Two tablespoonfuls of butter, one small garlic, two large onions, a slice of white bacon chopped fine. Chop onions and garlic, put all the ingredients in a double kettle; after they have been fried a light brown, add to this one dozen large tomatoes, pressed through a colander, half a dozen ears corn, chopped, half a dozen large cucumbers, sliced, one pint Lima beans. Joint two spring chickens, and roll each piece in a rich pie-crust; alternate the vegetables and chicken as you place them in the double kettle; cover closely, and cook slowly four or five hours.

## BAKED MEAT DISH.

Author.

One pound of finely chopped steak, add half a teacup rolled soda crackers, a small piece of butter, two tablespoonfuls water, salt and pepper to taste; sage, onion, or any savory herb may be added; bake in a deep pan.

## MOCK DUCK.

Author.

Three pounds round steak, one pint of oysters, one pint of bread crumbs, half a teacup of butter; mix butter and crumbs, moisten with the liquor from the

oysters ; salt and pepper, add the oysters ; lay the dressing on the steak, fold, bind with tape and bake in a pan with bits of butter, but no water. Bake, and when done make a brown gravy to serve with it, or oyster sauce.

### ROLLED BEEFSTEAK. No. 1.

An Old Cincinnati Housekeeper.

Take a flank steak, wash and pound it well ; chop one onion very fine and spread it over the steak ; then sprinkle over it a teaspoonful of salt, a little red pepper, a teaspoonful of ground mace, a teaspoonful of ground allspice, quarter of a teaspoonful of ground cloves and a half teaspoonful of nutmeg. Roll it up, and as you roll it sprinkle it with pepper and salt and a small quantity of spice (the same you have just been using), tie firmly with a string ; put it into a pot and just cover with water. Let it boil two hours (keep it covered well with water), until so soft that a fork will penetrate easily, then remove it from the pot, and set it where it will keep hot, and allow the gravy to stew down to a half pint ; thicken this with a small quantity of flour, add a small piece of butter, and pour this over the steak after it has been put on the dish for the table.

### ROLLED BEEFSTEAK. No. 2.

Mrs. A. D. U.

Make a seasoning of bread, onions, pepper, salt, summer savory (and spice if you like) ; spread the seasoning on the steak ; roll and tie it with a string ; put it in a close kettle, with a slice of pork, and half a pint of water. Bake.



## SMOTHERED BEEFSTEAK.

Sister Fannie.

One pound of round steak, cut in six pieces and placed in a spider containing meat grease or a tablespoonful of butter; lay over the meat twelve onions sliced thin; cover tightly with an earthen plate and cook a half hour slowly but steadily, so as not to toughen steak by too slow cooking, or burn by too brisk fire.

## ROAST BEEF HASH.

Author.

Cut the meat very fine with a chopping-knife, add salt, a little butter, and only sufficient water to moisten; heat it through, but do not let it cook, as it toughens the meat. This is a delicious breakfast dish; try it.

## FRENCH HASH.

Cousin Alice.

Chop up very fine any kind of cold meat, put it into a frying or stew pan; season with butter, salt, pepper, put in some water and allow it to cook five minutes; just before it is done put in a little cream; have some bread nicely toasted, place it on a large dish, and put a spoonful of the hash on each piece, pouring any gravy that is in the dish over it. Makes a very nice breakfast dish.

## HASH. No. 1.

Mrs. L. M.

Chop up the meat tolerably fine, also some cold boiled potatoes; season with a little butter, salt and pepper; add some water (very little) and let it cook

well together ; have it almost dry, then put it on a dish, form it nicely in an oval shape, smooth over the top, place it in the oven and bake a dark brown. Serve on this same dish. Cold corned beef makes very nice hash.

### HASH. No. 2.

Miss Harriet Rood.

One-third chopped corned beef, one-third chopped boiled potatoes, one-third chopped sweet new beets ; season and add a very little water ; brown in the oven.

### FRIZZLED DRIED BEEF. No. 1.

Author.

Put a tablespoonful of butter in a hot skillet and let it brown ; then add half a pound of chipped dried beef, cook four minutes and add one pint of milk thickened with a tablespoonful of flour. An egg added makes a richer dish.

### FRIZZLED DRIED BEEF. No. 2.

Sister M.

Chip some smoked beef and drop into boiling water to soften ; let it lie ten minutes, and then put into a skillet with a little boiling water, and stir gently for twenty minutes ; pour off the water, put in a little butter, and some pepper, and pour in a half teacup of cream five minutes before taking from the fire.

### COTTAGE CHEESE.

Author.

Take a pan of clabber, pour off the whey, and put the clabber into a pointed muslin bag to drain. Let it drain twelve hours, then put the curd into a dish

and mash it until very smooth with a spoon, pouring over it some rich cream until the consistency of thin mush ; season with salt to your taste, and set it away in some cool place until tea time. Serve in a glass dish and sprinkle a little pepper over the top. Equal parts of buttermilk and thick milk, prepared as above, is very nice. Another simple way is to pour boiling water over the clabber, put it into a colander, pour over it a little cold water, drain off, and salt, pepper and butter and make into balls.

### CHOICE LUNCH RELISH.

Mrs. W.

Quarter pound of cheese, cut in thin slices, put in a spider ; pour over it one large cup of milk (sweet), a little pepper, salt, and a small piece of butter ; stir all the time ; add gradually three Boston crackers rolled fine. Put in a hot dish and serve.

### CHICKEN JELLY.

Contributed.

Cut up a fowl as for a fricassee, boil until tender, take out the chicken, and chop it in small pieces ; then to the broth add a little pepper, salt, and summer savory ; dissolve one-half ounce of gelatine, and stir it with the broth in a bowl. When it begins to congeal add the chicken and pour the whole into a mould.

### CROQUETTES.

Contributed.

Chop veal, beef, or chicken very fine ; take equal quantities of the meat and of bread crumbs, with a little flour, allspice, salt, and one-half onion chopped very fine ; add two tablespoonfuls of bacon fat, with

a very little milk ; mix the whole into balls of sugar-loaf shape, which drop into a sauce-pan of boiling drippings. After all are cooked, throw the drippings into a pan of hot water, and stir it up well ; the next day it will be a firm cake of grease, which may be kept for further use.

### CHICKEN CROQUETTES. No. 1.

Mrs. H.

Five cups of chicken, one and a half cups of broth, one cup of rice, one cup of butter, salt, pepper and nutmeg. This makes twenty-four.

### CHICKEN CROQUETTES. No. 2.

Mrs. E. B. M.

One and a half cups picked white meat of chicken, one tablespoonful butter, three heaping tablespoonfuls flour, two-thirds of a pint milk, two tablespoonfuls chicken broth, salt and pepper to taste ; make in oblong balls ; roll in eggs and then in bread crumbs, and fry in half lard and butter.

### CHICKEN CURRY.

Mrs. E. B. M.

Cut up one large chicken, at least one year old, as for fricassee, one and a half pounds fresh pork, cut in pieces one inch square, two good-sized onions, sliced, one can tomatoes, one cup flour, with two teaspoonfuls of curry powder mixed in it, one quart of milk. Have ready on the back of the stove a large porcelain kettle, in front a stewpan or spider ; put a piece of butter, the size of a large walnut, into each ; put the onions in the kettle, after which cover. Fry pork in

the spider until brown, but not cooked through; transfer to kettle; treat chicken in the same way as the pork; then mix with it the flour and powder, after stirring thoroughly; add tomatoes; lastly add the milk, salt to taste; cover closely; stir frequently and scrape often from bottom of kettle, as it burns easily; let simmer six or seven hours. Twenty minutes before dinner have a large kettle more than half filled with water boiling furiously; add to it one-fourth pound rice; let boil ten minutes, stirring from the bottom occasionally; then add salt to taste and let boil ten minutes longer. Do not leave the rice on the stove too long, or it will be spoiled. Pour through a colander to drain. Serve in a soup tureen; the other mixture serve on a platter, helping each guest to rice and the curry.

### PRESSED CHICKEN.

Author.

Boil a chicken in two coffee cups of water until the meat separates from the bones; remove all the bones and skin; season with salt and pepper, add the liquid from the kettle in which the chicken was cooked; put in a mould and place a weight on the chicken and set away to cool. Cut in slices.

### CHICKEN TAMALES.

Mrs. McBean, San Francisco.

Take a tender chicken, clean, and cut up into joints as for a fricassee; stew slowly until tender, add a little salt. Take a dozen Chili peppers (red, green or dry), remove the seeds and wash the peppers; boil the same until soft, press through a sieve with a

wooden spoon, moistening with a little water, or soup from the chicken. Put a frying-pan containing a tablespoonful of lard over the fire, and when smoking hot add two medium-sized onions that have been peeled and sliced ; also two tomatoes and one large green pepper. Stir these for a moment in the hot fat before adding the pieces of stewed chicken and the pulp obtained by pressing the boiled Chili peppers through a sieve. Add a teaspoonful of flour wet with cold water, and a little of the soup of the chicken. Cover the pan closely and set aside to boil slowly for fifteen minutes. (After this it can be eaten as it is, or made up into tamales). Put into a saucepan three tablespoonfuls of lime with two quarts of water, stir and put it to boil, then add four pounds of clean, dry, whole corn (white corn, not the yellow), cover the pan and set aside where it will keep hot, but not boil, for from one to two hours, or until the skin gets loose, then wash several times in clear water and grind fine in a mortar. (White corn meal is a good substitute for this.) Mix this paste with a half pound of lard, not melted, and stir with the hand, always in one direction, moistening with the broth in which the chicken has been cooked, until you have a thick, smooth batter, or so that a piece dropped in water will float. It should be light and foaming. Have ready some corn husks that have been steeped in tepid water for twenty minutes, and spread half a spoonful of this paste in the middle of each of two wide husks ; take a third husk and put in the middle of it a piece of chicken with a little of the gravy and an olive, also two or three raisins. The stewed chicken should be first seasoned with salt to taste. Fold over



the husk containing the chicken and place over it one of the pieces of husk on which you have previously spread the paste ; turn it over and lay on the other piece. The wide ends of the husk should be trimmed off neatly with the scissors, and in putting on the husks containing the tortilla paste, lay the wide ends opposite ways ; tie the tamales about an inch and a half from each end with a narrow thong of the husk ; put in a steamer and cook one hour. Be careful that the water in the lower part of the steamer does not touch the tamales. The flour for making the paste can be purchased at stores where Spanish supplies are kept, as can also the corn husks.

### IRISH STEW.

Sister Jennie.

Two and one-half pounds breast of mutton or veal, one slice of fresh pork, boil the meat three hours, season with salt and pepper. About half an hour before dinner, add two or three onions, and eight or ten potatoes, according to the size of the family ; when the potatoes are done, thicken the gravy with a little butter and flour mixed together, and add one-half teaspoonful marjoram. Use enough water to cover.

### PORK AND BEANS.

Take two quarts of beans, and let them soak over night. In the morning, parboil them ; then put them in a stone jar, with one small teaspoonful of soda, one tablespoonful of sugar or molasses, and one pound of raw salt pork. Place them in the oven, and bake slowly for six or eight hours. Do not let them get too dry, adding water as will be necessary.

## POT PIE.

Mrs. McK.

When bread has risen the second time, and is ready to make into loaves, cut off a piece and throw into the boiling soup. As soon as done pull apart with a knife to prevent getting heavy.

## SAUSAGE MEAT.

Mrs. N.

To one hundred pounds of chopped meat, add two and a half pounds of salt, ten ounces of black pepper, and eight ounces of well-dried sage leaves. Mix well.

## SPANISH RICE.

Mrs. E. B. M.

Wash well one cup of rice, cover with one inch cold water, add two tablespoonfuls of vinegar, three medium-sized tomatoes, or same amount canned ones, one-half of a medium-sized onion, one tablespoonful beef dripping or gravy; add salt and pepper. Stew twenty-five minutes.

## SCOTCH OR RESURRECTION PIE.

E. B. M.

Mince fine any kind cold meat with onion to taste, a generous amount of gravy, cook tender; place in baking dish; cover with mashed potatoes. Bake brown.

## TOMATO PIE.

Sister Dona.

Use fresh or canned. Put in a baking dish a layer of tomatoes, then a layer of cooked or uncooked meat chopped fine; butter, pepper and salt each layer. Cover with a rich biscuit crust and bake.

Tomatoes picked just before they turn are very nice sliced, dipped in beaten egg and cracker crumbs and fried in butter. Ripe cucumbers pared and sliced crosswise, laid in cold water half an hour, may be prepared like the fried tomatoes, or dipped in egg batter and fried.

### FRIED NOODLES.

Sister Dona.

Cook noodles or large macaroni until tender in just enough water to cover. When done drain; then melt a tablespoonful of butter in a skillet; add to it one-half teacup grated bread; lay over this the noodles, sprinkle salt and pepper. Cook a few minutes, or until the bread crumbs brown nicely. Stir the whole lightly and serve hot.

### VEAL OLIVES. No. 1.

Author.

Have the veal one-half inch thick and cut in four-inch squares, fill with a dressing as for turkey, roll like sausage and bind with linen thread; fry slowly in one-half lard and butter a light brown, then pour over sufficient boiling water to cook them. Cover the skillet and let simmer till done, then add a teacup of cream for twelve olives and thicken with one tablespoonful of flour dissolved in a little cold milk, salt and pepper to taste; garnish with sprigs of parsley.

### VEAL OLIVES. No. 2.

Author.

They are cooked just like No. 1, but the squares are not filled with turkey dressing, but are well buttered inside with a paste made of parsley, butter, pepper

and salt. One tablespoonful of chopped parsley to two of butter (melted), roll and bind same as Olives No.

### VEAL PATÉ.

Sister M. H.

Three pounds of veal, chopped fine, before it is cooked. Five soda crackers rolled fine, a piece of butter larger than an egg, one tablespoonful of salt, one tablespoonful of pepper. Mix thoroughly together, mould into a loaf and put into a pan with a little water. Roast three hours, basting it often.

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### WITH ONE EGG.

Author.

A nice way to use up bits of meat: Chop fine; add to this one onion chopped fine. Beat one egg and put in, with pepper and salt. Make them into little balls and fry.

### BREAKFAST DISH.

Author.

One egg and one tablespoonful of flour beaten together, one coffee cup of sweet milk, salt to taste. Dip slices of stale bread in this batter, covering both sides. Fry quickly on a hot griddle, well greased with sweet lard or butter.

### BEEF ROLL. No. 1.

Author.

One pound rare beef chopped fine, three soda crackers, rolled and sifted, one tablespoonful Worces-

tershire sauce, a pinch of sweet marjoram, one egg well beaten, one tablespoonful butter; form into rolls, bake three-quarters of an hour. Serve with tomato sauce or fried tomatoes.

### BEEF ROLL. No. 2.

Cousin A.

Two pounds of steak or veal, two slices of bread, one egg, one teaspoonful of butter, pepper, salt and sage. Chop together very fine, press in a ball, bake about half an hour.

### CHICKEN CROQUETTES. No. 1.

Mrs. A. B.

Take the white and dark meat of a nicely roasted or boiled chicken, (the former preferred as it contains the most nutriment), chop it fine, and season highly with pepper and salt. Moisten it with a little of its own gravy, and form it into oval balls with the fingers, dip each one into an egg well beaten, and then roll in bread or cracker crumbs, and fry in boiling lard or butter. Serve on a hot platter, ornamenting the dish with slices of pickled beet, and sprigs of parsley or celery leaves. A good way to shape croquettes is by using a wine or jelly glass.

### CHICKEN, HAM OR VEAL CROQUETTES.

Author.

One cup grated bread, one cup meat chopped fine, one egg. Soak in one-half cup hot rich milk; mix with beaten egg; roll in fine cracker and fry brown.

## CHICKEN CROQUETTES. No. 2.

Mrs. H. J. J.

Make a strong stock, by boiling the bones of veal after the meat is cut off, in a little water. Put it in a frying pan, with a cup of cream, a tablespoonful of butter rolled in a tablespoonful of flour, add a little pepper, a little nutmeg, and a little mace. After this stews and thickens, add the cold meat of veal or chicken or both chopped fine and let it cook till well mixed; pour in a pan and set on the ice until perfectly cold. Then mould into croquettes with the hand, or form in a tin mould and roll in egg and cracker crumbs; fry in boiling lard in a deep vessel.

## CROQUETTES.

Author.

Remove the fibrous membranes, then tie a calf's brains in a cloth, boil until soft, then mix with one cup of cold cooked chicken or veal chopped fine, season with three sprigs chopped parsley, one-fourth teaspoonful thyme, one grating of nutmeg, one-half teaspoonful pepper, and same of salt. Moisten with one teacup chicken broth; heat through, add one egg, and a teaspoonful of butter rolled in a teaspoonful of flour. Cook three minutes, set away to chill, make into patties, and fry as oysters.

## DELMONICO'S CHICKEN CROQUETTES.

Sister Dona.

Two sweet-breads, boiled, one teacup boiled chicken, hashed; one boiled onion, one teacup boiled bread and milk, one-fourth pound butter, salt and pepper. Chop



chicken and sweet-breads very fine, mix with the other ingredients, shape in rolls, dip in yolk of egg, then in bread crumbs, and fry in boiling lard.

### GRATED HAM.

Mrs. Harris.

Grate one pound of cold ham, mix with the yolk of an egg, and a little cream. Warm it and serve on buttered toast.

### HAM SANDWICHES.

Author.

Mix one teacup of finely chopped ham with one tablespoonful of French mustard, two tablespoonfuls piccalilli, and the yolk of one hard-boiled egg.

### LUNCH OMELET.

Author.

One teacup cooked meat, chopped; one-half teacup rolled cracker, one teacup raw potatoes, chopped as for hash, three tablespoonfuls milk, one tablespoonful butter, one egg. Season with pepper and salt. Mix and bake half an hour; five minutes before it is done beat an egg separately, and together, and pour over; let bake five minutes. Serve in the same dish; enough for six persons.

### REMNANT CAKE.

Author.

One cup cooked chopped meat or mixed meats, one egg, one-third cup of rice, one-third cup of mashed potatoes, one-third cup grated bread, one tablespoonful butter. Season with two sticks of chopped celery

or one-half of an onion or chopped parsley. Make into flat cakes like potato patties; bind with a beaten egg and flour, fry in a little butter.

### SAUSAGE.

Author.

One pound of sausage or any kind of raw chopped meat, two medium-sized raw potatoes grated, one-half teacup bread crumbs, one egg, three tablespoonfuls milk; salt and pepper to taste. Make into patties and fry in a little butter and lard in a skillet.

### TONGUE ON TOAST

Author.

One coffee cup finely chopped tongue, one-half teacup sweet cream, one egg. Put tongue in a saucepan, with just enough water to moisten. When it begins to simmer add the well-beaten egg and one-half teaspoonful chopped parsley; cook three minutes, remove from fire, add cream, and pour over slices of toast.

### VEAL CROQUETTES. No. 1

Author.

For breakfast, can be prepared the night before, and so be ready for the table in a few minutes. Chop the veal fine, mix half a cup of sweet milk with about a teaspoonful of flour. Melt a piece of butter the size of an egg, and stir the flour and milk in it, then let it come to a boil. Mix this thoroughly with the meat, form it in balls or flat cakes, lay in a platter, scatter a little pepper and salt over it, and let them stand till morning; then beat one egg very light, add a little milk, dip the meat balls in the egg, and then in cracker crumbs. Fry till brown in hot lard.

## VEAL CROQUETTES. No. 2.

Author.

One pound chopped raw veal, one-half teacup dry bread crumbs, one egg, three tablespoonfuls cream, one teaspoonful each salt and chopped parsley, one-half teaspoonful pepper. Make into pats, dip into beaten egg, then into bread crumbs, and fry slowly in butter and lard, one half each.

## VEAL CROQUETTES. No. 3.

Author.

One pound veal, one tablespoonful rice boiled, the yolk of one egg; add salt, cayenne pepper, and a little grated lemon. Make into croquettes, dip in beaten egg and cracker crumbs and fry.

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## WITH TWO EGGS.

## BEEF OR VEAL OMELET

Sister T. F. M.

One pound of fresh beef or veal chopped as for sausages, three large crackers rolled fine, two eggs well beaten, pepper, salt, sage to taste. Mix all together and form into rolls, and bake three-quarters of an hour, basting often.

## BEEF OMELET.

Mrs. B.

One and a half pounds of beefsteak (the round), raw; chop it fine; season well with salt, pepper, sweet marjoram and summer savory; beat two eggs thoroughly and add to the beef; mix all together, roll it

up closely, put it into a dripping-pan and bake nearly one hour. It is to be eaten cold for tea, cut in thin slices, like tongue.

### BREAD OMELET.

Sister Dona.

Two slices half an inch thick of bread, stale and crumbled, one medium-sized coffee cup cold water, two eggs, salt and pepper to taste, one tablespoonful of butter, onion as desired. Bake as you would a bread pudding. It can be cooked in a skillet on top of the stove, and as quick as the eggs are set lift from the sides as you would an omelet. It is done when the eggs are set. It does not injure to stand.

### CHICKEN CROQUETTES.

Mrs. A.

One boiled chicken, chopped very fine and seasoned with pepper, salt, and a very little nutmeg. Put into a saucepan a piece of butter the size of an egg, one tablespoonful of flour, two eggs, and one-half tumbler of cream. Mix till smooth, then boil till the flour is cooked, taking care not to let it turn too dark; if too thick add a little more cream. Mix this with the chicken while warm; then shape the croquettes and put them on the ice to harden. When cold roll them in egg beaten with crumbs, and fry in lard.

### DRESSING FOR COLD MEAT.

Mrs. Harris.

To two eggs beaten add a cup of sweet cream (if you do not have it take milk), one tablespoonful of melted butter, and salt and mustard to taste. Let this cook as for custard, then add a cup of vinegar. Pour it over cold chopped meat.

## JELLIED VEAL OR CHICKEN.

Mrs. M.

Put some veal on to boil, with a little salt. When well cooked mince it very fine and add a little of the liquor, with some pepper, thyme, summer savory rubbed fine, and a little mace. To one quart of the liquor that is left, add one-half ounce of Cox's gelatine, and if it is not clear put in the whites of one or two eggs. Put some of it in the bottom of moulds, add the veal pressed in them, fill the top with jelly.

## HAM SANDWICH.

Mrs. W.

Take the yolks of two hard-boiled eggs, three tablespoonfuls of prepared mustard ; beat to a cream one-half pound of butter ; mix all together and spread your bread with this (the bread must be cut thin), and add upon each slice finely chopped ham free from fat.

## MOCK CREAM.

Author.

Heat one quart new milk ; work together a dessert spoonful of butter and one teaspoonful of flour ; thin it with a little of the milk (cold) ; cook, stirring constantly, till perfectly smooth ; add rest of milk, boil five minutes, stirring all the time. Take from fire. Have ready the yolks of two eggs beaten well ; stir into the cream while hot. Mix well, strain and beat until light.

## HOMINY PUFF.

Cousin Eva.

One pint boiled hominy grits ; measure as soon as cooked, and set aside till wanted ; one coffee cup of

milk, one dessert spoonful of melted butter, salt, two eggs thoroughly beaten; fill pudding dish and bake a rich brown.

## FRENCH TOAST WITH MUSHROOMS.

Author.

Dip slices of bread quickly in sweet milk on both sides, then in beaten eggs and fry in a little butter; heat the liquor from a can of mushrooms, add teaspoonful of butter, and nutmeg size of a grain of wheat; chop mushrooms and add; pour all over the toast and serve. Nice for breakfast or lunch. The small quantity of nutmeg is just enough, and must be grated.

## VEAL CROQUETTES.

Author.

One pint finely chopped veal, two eggs, half a teacup of cream, one tablespoonful of melted butter; salt, pepper, powdered sage, or thyme, according to taste. Mix ingredients all together; make into rolls, dip in cracker dust and beaten egg, then into cracker dust again, and fry in a kettle of hot lard.

## VEAL LOAF. No. 1.

Mrs. N.

Three pounds of clear veal, quarter of a pound of salt pork chopped fine, one teacup of cracker crumbs, a little nutmeg, two eggs well beaten, two teaspoonfuls of pepper, two teaspoonfuls of salt, a little mace, parsley or sage, a little lemon peel and the juice of one lemon, a small piece of butter. Bake in pans, or steam it three hours, wrapped closely in a cloth.



## VEAL LOAF. No. 2.

Author.

Three pounds raw veal, one-fourth pound salt pork, two eggs, half a teacup cream, one tablespoonful butter, half a teaspoonful pepper, half a teaspoonful allspice, one teaspoonful salt, five crackers, one-fourth nutmeg. Chop the veal and the pork, add the rest of the ingredients, pack tightly in square tin, brush with beaten egg, dust with bread crumbs, and bake. Raw veal requires an hour and a half to bake, cooked veal one hour. Slice when cold for tea.

## VEAL LOAF. No. 3.

Miss Prince.

Three pounds of raw veal, chopped very fine ; while in the chopping bowl work in with your hands half a cup of butter, salt, pepper, and sage if you like, two eggs, one cup of grated cracker, and one cup of cream. Make into a loaf and bake slowly in a pan well buttered.

## BOILED WHITEFISH FRITTERS.

Author.

One cup flaked fish, half a cup grated bread, half a cup mashed potatoes, half a cup cream, two eggs, pepper and salt. Mix ingredients, make into balls, dip into the beaten whites of the two eggs, then into cracker crumbs. Fry in a kettle of hot lard.

## WITH THREE EGGS.

## A MEAT PUDDING.

Sister M.

One quart milk, three eggs, four tablespoonfuls flour, two teaspoonfuls baking powder, one teaspoonful

salt ; mix and pour into the baking pan around the meat. Bake one hour.

## NICE BREAKFAST DISH.

Author.

Slice a few cold biscuits, or some dry light bread, and fry slightly in butter or gravy ; beat three or four eggs into half a cup of milk, and salt to taste. Pour over the bread and cover for a few minutes, and shake lightly so all may be cooked. This is very nice in place of meat.

## CHEESE SCALLOP.

Author.

Soak one cup of bread crumbs in one cup of sweet milk ; beat three eggs separately ; add one teaspoonful butter and half a teacup grated cheese, and bake a light brown. The whites of the eggs must be beaten light and added just before baking.

## CHICKEN CROQUETTES.

Mrs. A.

One plump chicken, two pounds of veal, cut from the round ; boil the veal and chicken separately, in cold water, just enough to cover. Pick to pieces and chop ; cut up one-third of a loaf of bread, and soak in the broth of the chicken while warm ; put all in a chopping bowl ; season with salt, pepper, mace and nutmeg ; beat three eggs light and mix with the above ingredier ts ; make up in oblong balls ; fry brown in hot lard and butter, equal parts.

## FRENCH RAREBIT.

Mrs. W.

Cut three ounces of cheese in small bits, and fry with a small piece of butter. When the cheese begins to melt, have three eggs, beaten with a little salt and pepper, and pour them upon the cheese, and roll into a sort of muff, then take from the fire. The whole operation should not take more than two minutes.

## FRIED CREAM.

Author.

One pint milk, one-half pint cream, two tablespoonfuls corn starch, two tablespoonfuls flour, three whites of eggs, one-half teaspoonful butter, inch piece of cinnamon; salt. Heat the milk with the cinnamon; stir in the flour and cornstarch, dissolved in a little extra milk; cook three minutes. Add butter, cream, and beaten whites of eggs; stir well and cook three minutes. Take from fire and set away to cool. Mould in shallow biscuit tin. When wanted to fry, cut in two-inch squares, dip in egg and cracker crumbs, fry in butter. Maple syrup is a good addition.

## HAM ON TOAST.

Author.

Chop very fine one teacup of cooked ham (boiled is best), add three well-beaten eggs and one cup of milk. Cook slightly and spread over buttered toast. Moisten the toast a little.

## VEAL CUTLET.

Cousin Alice.

Pound your cutlets until tender; beat up the yolks of two or three eggs, with pepper and salt; grate a

quantity of bread crumbs. First drop your cutlets into the egg, and then in the bread crumbs, and fry. A little parsley improves the flavor. You may use flour instead of bread crumbs, if you prefer.

### VEAL LOAF.

Author

Three and a half pounds veal chopped fine, either raw or cooked (better raw), seven crackers, three eggs, butter size of an egg, one tablespoonful salt, one teaspoonful pepper, two slices pork, half an inch thick, chopped fine, two tablespoonfuls fresh sage; mix and bake two hours. Put yolk of one egg over the outside, and sprinkle some powdered cracker over the top; if it bakes too fast, put in a little water.

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### WITH FOUR EGGS.

### PRESSED CHICKEN.

Author.

One chicken boiled in two cups of water until the bones can easily be removed; boil with chicken, one-half teaspoonful salt and one clove of red pepper or one-half teaspoonful of ground black pepper. Have ready the chopped whites and mashed yolks of four hard-boiled eggs, six chopped mushrooms, one teacup chicken broth, and two tablespoonfuls of melted butter, and two even tablespoonfuls gelatine which has been dissolved in just enough water to cover it. When it is sufficiently cooked pick in small pieces and add the above ingredients, heat through, but do not cook, put in a mould and press. Garnish with slices of lemon and serve each person with a piece of lemon.

## POTTED CHICKEN.

Author.

Prepare the chicken as for stewing, boil it and set the liquor away to cool. When it congeals skim off the grease and scum. Put the jelly on the stove to boil, clear it with the white of an egg, and strain. Cut the white meat in small pieces, placing it in a mould alternately with four sliced hard-boiled eggs and parsley. Then pour over it the hot liquor, and set it away to congeal.

## TERRAPIN HASH.

Miss E. T.

Boil and chop fine a calf's head, four hard-boiled eggs, and four roast potatoes. Season well with cayenne pepper and salt. Just before serving, mix in one tumblerful of sherry wine.

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## WITH FIVE EGGS.

## CHICKEN CROQUETTES.

Mrs. H.

Boil one large chicken, pick to pieces and chop fine; make a panada of three-quarters of a pound of light bread crumbs, a half pound of butter, and a little water; cook until the consistency of mush, and set away to cool. Add to the chicken a little nutmeg, pepper, and salt to taste, one teaspoonful of chopped onion, one of parsley and a very little mace. Boil five eggs hard, rub the yolks and mix with the chicken, add the panada, mix well, and make out in shape of

pears. Roll them in eggs beaten light, then in bread crumbs, and fry brown in hot lard, as you would fry doughnuts. You must have a pound of meat. Veal makes nice croquettes.

### VEAL OMELET.

Author.

Beat five eggs separately, mix and beat again; season with salt and a little chopped parsley, pour into a skillet; when cooked sufficiently to turn without breaking, spread over it roast veal chopped fine and warmed with a little butter and moistened with a little cream; fold the omelet and serve.

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### WITH SIX EGGS.

### PRESSED CHICKEN AND CAULIFLOWER.

Author.

Six boiled eggs, one chicken (boiled), one large head cauliflower, one large cup chicken broth, one full tablespoon gelatine, one full tablespoon prepared mustard, two full tablespoons vinegar, salt and pepper. Chop chicken and set aside. Mix gelatine with the cup of broth and set on the back part of the stove for half an hour. When dissolved mix with this the mustard and vinegar, then pour half of this mixture over the finely chopped chicken, and half with the chopped cauliflower. Next put half of chicken in the bottom of a bread-pan, then over this the chopped cauliflower, then place on the shelled hard-boiled eggs toward the narrow end of the pan. Put two eggs in a row, making three rows. Press the eggs into the



cauliflower until well set; then cover with remainder of cauliflower, then add remainder of chicken. Cover with lid that fits snugly; put on weights and set on ice. Serve with sliced lemon or Sauce Francois. Place the narrow end of egg toward narrow end of pan.

### TERRAPIN VEAL.

Mrs. M.

Cold veal cut in dice, six hard-boiled eggs chopped, one wine-glass of wine, one cup of cream, pepper, salt, and spice. Serve hot.

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### WITH TWELVE EGGS.

#### EGG BASKETS. No. 1.

Author.

One-half cup chopped cooked chicken, one-half teacup of melted butter, one-fourth teacup of thick sweet cream, one small teaspoonful celery salt. Boil the eggs hard, drop into cold water, when cold remove the shells, cut into halves and from the end of each half of the white, cut off a small piece so that the egg will set up. Mash the yolks, add the other ingredients, fill the whites, put in the oven, heat through when wanted; serve on triangular pieces of toast.

#### EGG BASKETS. No. 2.

Author.

Twelve eggs, one-half teacup melted butter, three pieces celery, one tablespoonful French mustard, one teaspoonful salt, one (juice) lemon, one teacup chicken taken from the breast. Boil the twelve eggs hard, cut eggs in half. slice off the small end, so the egg will set

up, take out the yolks and mash. Mix with the above ingredients and fill the whites. Serve cold with salad dressing; may serve warm with cream, by leaving out the mustard and lemon.

## EGG BASKETS WITH TONGUE.

Author.

Are made as above, except one-half teacup of tongue instead of chicken, and two tablespoonfuls chopped parsley instead of celery. Use boiled salt or fresh boiled tongue, must be chopped fine, and measure, one-half teacup after it is chopped.

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## MACARONI.

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### MACARONI COOKED IN THE ITALIAN MANNER.

Do not break the macaroni, but cook in as long pieces as possible. Pour boiling water over it and boil until tender; put a good deal of salt in the water. When done take out of the water and put on a platter; have ready a dish of grated cheese, or else sprinkle the macaroni thick with cheese; have beef gravy to eat with it.

### MACARONI. No. 1.

Put the macaroni into a pot of boiling water, with a little salt in it, and let it cook ten minutes; then pour on fresh hot water and milk in equal quantities, and boil ten minutes more then put it into a deep dish,

with alternate layers of butter and grated cheese, until the dish is full, having macaroni on the top, with a little butter on it without cheese ; bake in an oven for half an hour.

### MACARONI. No. 2.

Author.

(A dish that is palatable every month in the year.)

Buy one pound package of the whitest and best; take one-third of it and break in small pieces; boil it in water well salted twenty minutes, drain off water, add half a cup of cream or milk, salt, pepper, and butter, and a small half teacup of cheese; cut in very small pieces; bake from twenty to thirty minutes. The macaroni and grated cheese are put into a pan in alternate layers.

### MACARONI WITH OYSTERS.

Author.

Boil macaroni in salt water, after which drain off water; take a deep earthen dish, put in alternate layers of macaroni and oysters; sprinkle the layers with grated cheese; bake until brown.

### ARMED-OVER MACARONI.

Author.

A nice way to serve macaroni and cheese left from dinner is to add a little boiled grated ham; moisten with a little milk and heat through.

### AN ECONOMIC DISH.

Author.

Cook macaroni in just enough water to cover; boil twenty minutes; drain and fill a dish with alternate

layers of macaroni, finely-chopped tongue, chicken, or ham, or all three; pour over a little cream, heat and serve

## MACARONI WITHOUT CHEESE.

Mrs. J. F.

Put it on in a little water; let it come to a hard boil, then drain off the water; put it on again with milk and a large lump of butter; boil until quite tender, and while hot mix in a little cream, and add some sugar, nutmeg or cinnamon, or you may omit them.

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## EGGS.

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### BAKED EGGS.

Author.

Break eggs carefully into a buttered pan, taking care to leave a little space between them; let them remain in the oven until the white is set. Serve on slices of buttered toast.

### POACHED EGGS.

Author.

Strain some boiling water into a frying-pan, and put into the water as many muffin rings as the pan will allow. Break the eggs separately into a saucer, and slip from this inside of the rings into the water. The rings prevent their spreading. Serve on toast. Salt, pepper and a little piece of butter on each egg.

## OMELET. No. 1.

Author.

Beat eggs separately, then mix; add salt. Melt a tablespoonful of butter in a skillet, and pour the eggs in it, with a space between, making three omelets at a time; lift from the sides carefully as soon as set, turn over, cook a moment longer and serve with sprigs of parsley. Finely chopped onion or parsley may be added to the eggs before cooking, if preferred.

## OMELET. No. 2.

Mrs. H.

Take three tablespoonfuls of milk for each egg, a pinch of salt to each one also; beat the eggs lightly for three or four minutes, and pour them into a hot pan, in which a piece of butter the size of a walnut has been melted a moment before. The mass will begin to bubble, and rise in flakes immediately, and the bottom must be lifted incessantly with a knife, to allow the softer part to run in. An omelet should be cooked about three or four minutes, and made in this way will melt in the mouth.

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WITH TWO EGGS.

## OMELET FOR ROAST MEAT.

Author.

Three slices of bread, or that amount of crumbs or bits of bread, two eggs beaten, two cups of cold water. Season with a very little onion, salt, pepper, and melted butter; herbs may be used if desired. Put all together and let stand a little while to soak bread.

When thoroughly soaked, bake as you would bread pudding. This may be cooked more quickly on top of the stove in a skillet, but must be lifted from the sides with a knife to see if the omelet is formed.

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### WITH THREE EGGS.

#### OMELET.

Author.

Beat the yolks of eggs very light. Set aside, then beat the whites to a stiff froth with a little salt; then mix yolks and whites evenly, and add one teacup milk, one-third teacup chopped boiled ham, one teaspoonful each chopped onion and parsley. Melt butter in saucepan, then pour eggs into the pan, and when brown roll with pancake turner. Make in one large or three small omelets.

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### WITH FOUR EGGS.

#### SCRAMBLED EGGS.

Author.

Four eggs, whip together one medium cup of milk, one tablespoonful of flour; bring milk to a boil, thicken with the flour, stir in a lump of butter and eggs, salt and pepper. When the eggs are set it is done. The flour must be dissolved in a little of the cold milk from the cup.

#### BAKED OMELET.

Author.

Heat three gills milk with a dessert-spoonful of butter; beat four or five eggs well; wet a tablespoonful of



flour in a little cold milk; one teaspoonful salt. Mix the eggs with the flour and cold milk, then add the hot milk, stirring very fast. Put in dish just large enough to contain it. Bake fifteen minutes in a quick oven.

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### WITH FIVE EGGS.

#### OMELET. No. 1.

Mrs. B. Wheeler.

Five eggs, half cup milk, one tablespoonful flour, a little salt. Break the eggs separately, whites on a plate and yolks in a bowl. Beat each thoroughly, and stir milk and flour with yolks. Have skillet very hot and buttered well, turn half the yolks into it, and spread half the beaten whites on top. It will brown in a moment, then roll over and over as you would a jelly-cake roll.

#### OMELET. No. 2.

Author.

Five eggs, one pint of bread crumbs, one coffee cup of milk, one tablespoonful of melted butter, one-half teaspoonful of salt, one-half teaspoonful of pepper; soak bread crumbs in milk ten minutes, then add the butter and then the eggs which have been beaten separately and together; bake in square tins fifteen minutes in a quick oven. *Very nice.*

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### WITH SIX EGGS.

#### EGGS NAPOLITAINE.

Author.

Beat the whites of six eggs to a stiff froth, seasoning as for omelet, and pour into a buttered baking tin.

Pour on the froth at equal distances, six tablespoonfuls of cream and drop into each depression made by the cream, a yolk of egg whole. Bake in a good oven and serve hot.

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## WITH SIX EGGS.

### OMELET.

Author.

Six eggs, one teacup warm sweet milk, one teaspoonful butter melted in the milk, one tablespoonful flour. Salt and pepper to taste. Beat yolks and mix above ingredients, adding the beaten whites last. Cook in hot butter and roll. Serve immediately.

### OMELET SOUFFLÉ.

Miss B.

Take six eggs, beat the whites and yolks separately until you are worn out, then sweeten and flavor the yolks, mix them with the whites and beat until your patience gives out. Bake in a *very hot* oven until it rises very light, and browns nicely. Eat as soon as done with sauce.

## SCRAMBLED EGGS. No. 1.

Aunt Ellen Cushing.

Melt a tablespoonful of butter in a saucepan; beat the yolks of six eggs a few minutes, then add to them six tablespoonfuls of milk, and a teaspoonful of salt, beat a little longer, and pour them into the melted butter. When they thicken slightly, pour in the whites unbeaten, and mix them with the yolks carefully with a fork. Serve on pieces of toast on a hot dish, or if

preferred omit the toast. The whites should not be beaten in hard, only stirred with the fork enough to mix slightly with the rest.

### SCRAMBLED EGGS. No. 2.

(A more simple way.)

Beat six or eight eggs very light, add a little salt, and put into a warm frying-pan with a small quantity of butter. Stir them until they are well thickened, but not hard ; sprinkle a little pepper over them, and send to table in a hot dish.

### STUFFED EGGS:

Mrs. Harris.

Boil six eggs hard, cut them crosswise in two, soak some crumbs of bread in boiling milk, stir in the yolks till very smooth, mix in a good piece of butter, a little pepper, salt, and chopped parsley. Stir well together and fill the whites of the eggs, being careful not to break them; butter a dish, lay in the eggs, cover them with a thick layer of the mixture, put small pieces of butter on top, and place in the oven to brown.

### GOOD WAY TO DISPOSE OF EGGS.

The *omelette aux Croutons* is one of the simplest and daintiest ways of preparing eggs. Beat the yolks of six and the whites of four eggs; season with salt and spice according to taste. Cut some delicate little pieces of bread dice-sized, fry them in butter till they are well browned, then throw them quickly into boiling gravy or milk or sauce of any particular flavor; mix them with the beaten egg and fry as an ordinary omelet.

## WITH EIGHT EGGS.

## OMELET.

Mrs. S.

Eight eggs, one teacup of sweet milk, one tablespoonful of flour, one tablespoonful of melted butter. Beat the whites of four of the eggs separately, and the yolks of the eggs very light; mix in the other ingredients, then pour into a frying-pan with a small quantity of butter; as it stiffens put the whites over it, cut into slices and roll over and over with a broad knife; salt and pepper as you turn it. Put only about a third of the yolks into the pan at a time, also reserving the same quantity of the whites, so as to send in to the table several times hot.

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## PICKLED EGGS.

Author.

Boil a few beets; when done, pare, slice, and cover with cold vinegar. In this lay hard-boiled eggs, having first removed the shells. They will be ready for use the next day. Lay on a fancy dish, and garnish with the beets. The eggs may be either whole, quartered, or sliced.

# BREAD AND BREAKFAST CAKES.

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## BREAD AND STOVES.

Every good cook knows that to make good bread requires good flour. As there are many kinds of yeast, we leave to the choice of the cook the kind to be used. Mix with milk-warm water; set in a warm place to rise; knead well; mould into loaves or rolls, as you wish; set to rise until it is light enough to bake; be sure to take care that it does not sour. Many cooks are equally successful who make up the bread at once into loaves, baking it after it has risen once. This has been the practice in my family for many years. To secure good baking, proper knowledge of the stove or range is necessary. Care should be taken that your stove be free from ashes, and that the housekeeper see that her stove or range is well cleaned, both top and bottom, at least once a week. A great deal of the trouble that cooks have is from putting too much coal in the fire-box, thereby checking the draft, choking it with ashes and clinkers, cracking and warping the top, and springing the doors. Be careful not to allow water to be spilled on the stove, or watery vegetables, such as melons, etc., to be burned in it. A turkey wing is an excellent article with which to brush out the oven. Any good stove polish, applied with an old shoe-brush, will keep your stove bright; always apply when the stove is cold. Oxalic

acid is excellent to brighten the copper reservoir (one ounce of crystal to a pint of water); this acid is a deadly poison, and care must be taken in handling it. A good cement to mend cracks in stoves is equal parts of wood ashes and clay; mix well with cold water, using also a little salt. In preparing the *polish* a pinch of brown sugar may be added; rubbing with newspaper is excellent to give an extra polish to the stove; moisten polish with vinegar always. Oyster shells burned in the stove will remove clinkers from the grate.

### DIRECTIONS FOR OPERATING STOVES.

Contributed by Col. Jas. A. Sexton, a well-known manufacturer of stoves.

To secure good operation in cook stoves and ranges, see :

1. That the flue-stopper is in its place.
2. That the chimney is clear and has a good draught at pipe-hole. Many chimneys are made too low, and draw better when a "smoke-stack" is put on them.
3. That the pipe fits closely on the stove and in the chimney. No air should go in outside of the pipe.
4. That the pipe does not go too far in the chimney.
5. That no ashes from chimney get into the end of the pipe.
6. Avoid having the pipe telescope at the elbow. If you have all these parts properly adjusted and well arranged, open the direct-draught damper and see if you can get a good fire in the stove, together with a strong draught. If the stove will not burn well then, the trouble is not in the stove, but above it.

If the fire burns well on the above direct draught,



close the oven damper; then, if it will not heat the oven and bake well, please examine the flues and damper, and see :

1. That *all* the flues are open and clear, so that smoke can freely pass through them. In cleaning flues many do not clean *all* the flues and frequently push soot and ashes into back corners, and in that way stop them up.

2. Examine all the dampers in the flues and see that they open and close tightly and do not get out of place.

3. Be sure that you know how they operate, so they may not be open when you think they are closed.

If you are trying a stove *without* a hot-water reservoir and have everything in good order as heretofore described, it can not possibly fail in operation if you close the direct-draught damper and throw all the heat around the oven. Time should be given to get the oven hot before trying to bake.

If you have a stove with a reservoir be sure that the damper (if one is in the stove) to force the heat under the reservoir is closed, so that all the heat must go around the oven. Many reservoir stoves have two dampers, and in that case both should be closed.

We have known many persons who have tried to use such stoves with that damper under reservoir open when they thought it was closed. On that account the oven heated too slow, but worked fast enough when they closed the damper.

## BREAD. No. 1

Author.

Three pints lukewarm water, in a little of this dissolve the yeast; one cake of compressed yeast, one

tablespoonful of lard, one tablespoonful of salt, two teaspoonfuls sugar, three and one-half quarts flour (should be sifted after measuring); put flour in pan, then the other ingredients. Knead until it does not stick to the pan. Set to rise in a warm place, about seven A. M. It should be ready to make into loaves about twelve o'clock. Let it stand in the baking pans about three-quarters of an hour before baking. This will make three loaves.

### BREAD. No. 2.

Three pints water, cold in summer, milk-warm in winter; one teacup yeast, a little salt; sufficient flour to make a thick batter. Let it stand all night. In the morning stir into the sponge flour sufficient to mould it, knead it *well*, put into the pans to rise one hour or until light, then bake.

### BREAD. No. 3.

Mrs. N.

Six potatoes boiled quickly, and mashed fine, one pint of flour, mixed with them, and three pints of potato water. When about lukewarm add one quart of yeast. Cover closely and set to rise. When light enough add seven quarts of flour, and knead well. Cover closely to exclude the air, let it rise until it cracks, work into loaves, put them into the pans to rise again, and then bake three-quarters of an hour. This makes eight loaves.

### SALT-RISING BREAD.

Author.

One tablespoonful lard, one pint lukewarm water, one teaspoonful soda, one teaspoonful sugar, one tea-

spoonful salt, one teacup corn meal, flour to make a thick batter. Put these ingredients together in a three-pint pitcher, which set in warm water on the back of the stove until it runs over, which will take from six to twelve hours. If the sponge is not risen then it is not good. Then take three pints lukewarm water and enough flour to make a thin sponge. Set it to rise one hour in a warm place. Then knead well and make into loaves. Scald the pitcher and spoon before using. Rolls can be made without adding more lard.

### BOSTON BROWN BREAD. No. 1.

Miss F.

One coffee cup of Indian meal, one of rye flour, half teacup of molasses, little less than one pint of milk, half a teaspoonful saleratus stirred into the molasses, a little salt. Steam four and a half hours, then place in the oven and brown.

### BOSTON BROWN BREAD. No. 2.

Mrs. Buckingham.

Two cups of corn meal, two cups of Graham flour, one cup of wheat flour, one teaspoonful of soda, two-thirds of a cup of molasses, one and a half pints of sweet milk, beat well and pour into a tin mould with a close lid; boil in a kettle of water from three to four hours, be sure that the water boils all the time and keep it filled up as high as the bread is in the vessel. Always fill up with boiling water. When sufficiently done take out of the mould, and set in a hot oven for ten minutes.

## BROWN BREAD.

Mrs. C. C. Boyles.

Three teacups of sour milk, one-half teacup of brown sugar, one-half teacup of molasses, two teacups of rye meal or Graham flour, four teacups of Indian meal, one teaspoonful of salt, one teaspoonful soda. Boil three hours and bake one hour.

## GRAHAM BREAD. No. 1.

Aunt Morgan.

Three cups sour milk, one cup of molasses, one scant teaspoonful of soda, one scant teaspoonful of salt, Graham flour to stiffen as thick as you can stir; melt one spoonful of lard, and after greasing the pan, pour out into the dough, and stir in; steam three hours and set in the oven until brown.

## GRAHAM BREAD. No. 2.

One cup of sweet milk, one cup of water, one tablespoonful of lard, one-fourth cup of sugar, add yeast (if compressed, less half a cake, if home-made, one cake), add white flour as for hard sponge. Set to rise, when light add half a cup of molasses and make thick as you can. Stir with Graham flour. Let rise again. When light turn into the baking-pan. Let it stand a half hour and then bake.

## BOILED BREAD.

Mrs. N

(To be eaten warm, with roast meats, at dinner). Two cups of brown flour, two cups of corn meal, one cup of molasses, one quart of sour milk, one teaspoonful of soda. Boil in a mould three hours closely covered.

## CORN BREAD.

Sister M. H.

Two cups corn meal, one and a half cups flour, one and a half cups molasses, two cups sweet milk, one teaspoonfuls soda, a little salt. Steam three hours, then put in oven and brown twenty minutes.

## STEAMED INDIAN BREAD.

To one quart of sour milk add one and a half teaspoonfuls of soda, one coffee cup of molasses, three coffee cups Indian meal, three coffee cups flour, one tablespoonful salt. Steam three hours and then bake in an oven one-half hour.

## TOAST.

Author.

Slice the bread one-half inch thick, lay in the oven a few minutes to dry, then toast on a broiler or toasting fork. Serve with or without butter.

## MILK TOAST.

Author.

Toast as above, and dip it in hot milk and cream, or if you have no cream, thicken the milk with a little flour, which has been dissolved in cold water; stir in a small piece of butter and dip in the bread.

## STEAMED BREAD.

Author.

A good way to use up old bread, is to lay the slices in a pan, moisten with a little water, add a few bits of butter. Set in a closed oven a few minutes and serve.

Crackers heated in the oven or toasted are very nice.

## BISCUITS.

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### BAKING POWDER BISCUIT.

Cousin Eva.

One quart of sifted flour, three teaspoonfuls of baking powder in flour, salt, one large iron spoonful of lard. Rub the lard thoroughly through flour, and add nearly a pint of new milk, enough to form a soft dough. Mould enough to roll, using the hands as little as possible. Cut with small biscuit cutter and bake in brisk oven.

### BREAD PUFFS.

Author.

If the wheat bread is light enough for the oven at breakfast time, have ready some hot lard in a drop kettle, and with fingers pull out the dough very thin and cut in diamond-shaped pieces; drop in the hot lard and fry like doughnuts.

### BUTTERMILK BISCUITS.

Author.

One quart flour, one teacup of butter or lard, one teaspoonful salt, one teaspoonful soda dissolved in hot water, one pint of thick buttermilk, one-half pint cold water. Sift flour, rub in the lard and salt, add buttermilk, soda and water. Mix soft, roll into round cakes; flatten a little with the thumb. Bake in quick oven fifteen minutes.

### CREAM BISCUITS.

One pint of sour cream, to which add one teaspoonful of soda dissolved in a little warm water, a pinch of salt; add flour sufficient to roll and cut.



## GRAHAM BISCUITS.

Make some Graham mush.<sup>6</sup> When cool mix with it Graham flour sufficient to roll well. Knead for a few minutes, roll three-fourths of an inch thick, cut with a common biscuit cutter, and bake in a hot oven from thirty to forty-five minutes.

## KENTUCKY BISCUITS.

One quart of flour; a little salt, one tablespoonful lard, well rubbed in. Make a stiff dough with cold water and knead for one hour, or pound twenty minutes with rolling pin, until the dough is soft. Roll out. Prick holes in biscuits before baking, and bake without raising in a quick oven.

## MISSISSIPPI BEATEN BISCUITS.

B. B. S.

"Now, Miss Bene, you are always axing me how I makes beat biscuits. Well, in de fust place I takes a quart of flour; I sifts dat, den I sprinkles a little salt, or what anybody wid common sense would know was right, den I takes a heaping—mind, honey, I say a heaping—tablespoon of lard. I rubs dis through and through the flour, den I pours in cold water enough to make my dough stiff. Now, honey, comes de work. You must beat, and beat on, keep on a-beating, den work 'em and keep on a-working 'em till they pop and crack like a whip, den pinch off a piece about the size of a large walnut, then mould wid de han' and put in warm pan. Be sure to stick a few holes in 'em wid a fork, bake in a hot oven and den, Miss Bene, dey is fit for de queen."—*Aunt Diddy.*

## RAISED BISCUITS.

Mrs. H.

One quart of milk, three-quarters of a cup of lard, or butter (half and half will do), three-quarters of a cup of yeast, two of sugar (if liked), one teaspoonful of salt, flour sufficient for a soft dough. Mix over night, warm the milk, and melt the lard or butter in it. In the morning roll out into a sheet three-quarters of an inch thick, and cut into round cakes, let them rise twenty minutes, and bake about twenty minutes.

## SODA BISCUITS.

One quart of flour, two teaspoonfuls of cream tartar, and one of soda, one tablespoonful of shortening; mix up with sour milk, put the cream of tartar and soda in the flour, and run through the sieve twice.

## TEA BISCUITS.

Author.

One quart of flour after it is sifted, one even tablespoonful each of lard and butter, one teaspoonful salt, three scant teaspoonfuls baking powder, water enough to make a soft dough. Knead as little as possible.

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YEAST.

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## BAKING POWDER.

Dr. H. (Cousin.)

Thirteen ounces tartaric acid, one pound bicarbonate soda; have these pulverized by a druggist and

mix with twice the quantity of flour ; put through a sieve several times, and again the next day after making it, as it will be lumpy.

### YEAST. No. 1. (Very fine.)

Mrs. B.

Boil five or six pared potatoes ; when soft, mash them in the boiling water over the fire ; put in half a teacup of dried hops and let them boil ten minutes (not longer), and then strain through a colander ; put in a pinch of salt and stir well ; thin it with milk-warm water until the consistency of thin waffle-batter ; when lukewarm stir in a teacupful of liquid yeast ; set it near the back part of the stove, or in a tolerably warm place to rise, and in twelve or fourteen hours it will be light—if not, put in a little more yeast. If the weather is warm it will not require to be placed near the stove. If you wish to dry yeast rub in sifted corn meal until it is a dry dough, and spread thin on dishes or waiters to dry in the air, but not in the sun.

### YEAST. No. 2.

To eight grated raw potatoes add one quart of boiling water, one cup brown sugar, two tablespoonfuls salt ; when nearly cold, stir in a cup of yeast or two yeast cakes, size of the "National;" when it rises keep in a cool place. This will keep two months in winter and one in summer.

### YEAST. No. 3.

Six good-sized potatoes boiled in two quarts of water, two handfuls of hops, four tablespoonfuls sugar, one tablespoonful salt ; boil hops and strain them ;

add sugar and salt ; pour it hot on sufficient flour to make it raise well ; when sufficiently cool add the yeast to raise.

### YEAST WITHOUT HOPS.

One quart water, six potatoes, one cup yeast, one pint flour, one tablespoonful molasses, one teaspoonful ginger, a little salt ; boil the potatoes in the quart of water, then pour the water through a colander on the pint of flour ; mash the potatoes and mix with it ; add molasses, ginger and salt ; cool and add yeast ; let rise. This is good for biscuit or bread ; a tablespoonful to a loaf of bread. A handful of hops and three or four potatoes will make hop yeast.

### POTATO AND HOP YEAST.

Sister M.

Eight medium-sized potatoes and one handful of hops, boiled in two quarts water ; strain through colander when soft ; when cold add two tablespoonfuls salt, one-fourth cup brown sugar, one tablespoonful ginger, and one cup of cold yeast. Let it stand all night to ferment, then cork tightly in stone jug and put in a cool place. This will keep three or four weeks.

### POTATO YEAST.

Author.

Six potatoes, pared before boiling ; boil till very soft in three pints water, then mash fine ; add one pint sifted flour, one cup white sugar. When nearly cold add a scant cup of yeast to work it ; when worked cork it up tight and keep in a cool place. In making this yeast scald everything together with the water you boil the potatoes in ; when it is nearly cold add the yeast for seed.

## ROLLS.

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### ROLLS AND BREAD.

Author.

Two quarts flour. Make a soft sponge with half water and half milk, lukewarm; two cents' worth compressed yeast (that which comes *without* tinfoil); after it rises add salt, one teacup granulated sugar, half a teacup butter; mix well and knead twenty minutes, and let it rise again. When sufficiently light, draw out half the lightest part of the sponge from underneath the crust for the rolls; roll with the rolling-pin lightly till half an inch thick; cut with biscuit-cutter, and spread each roll with butter and fold together; set to rise again. Bake twenty minutes in hot oven—first rising, two hours; second rising, two hours; third rising, twenty minutes. The remainder of sponge mould into bread loaves.

### BUNS.

Sister M. H.

One cup butter, one cup sugar, one-half cup yeast, one-half pint milk; make stiff with flour; let it rise; add, if you wish, a little cinnamon and a few currants.

### CINNAMON ROLLS.

Author.

Take a piece of bread dough when ready to put in pans and roll it out a little thicker than pie-crust, and not quite as thick as biscuit; spread with butter, then sprinkle with sugar, then with cinnamon, and roll it up; cut off slices about three-fourths of an inch thick

and put into a pan with the cut side down ; set them where it is cool until supper time, then bake, and eat hot. They must have room enough in the pan to rise.

### FRENCH ROLLS.

One pint milk, one tablespoonful lard, one tablespoonful butter, one tablespoonful sugar, one quart flour, one-half yeast cake; let rise; roll thin; butter and fold over before baking.

### PARKER HOUSE ROLLS.

Cousin Eva.

One pint new milk; scald it in the morning; at night put a quart of flour in a pan, stir in the milk till it forms a thin batter; add half a cup potato yeast, butter the size of an egg, two tablespoonfuls of sugar, a little salt; place in warm temperature to rise over night; in the morning turn it out on a board and mould like bread; then leave it till three or four hours before tea, when you roll it out thin, cut into small rolls or cakes, and let them rise till twenty minutes before supper, then bake.

### ROLLS, WITH ONE EGG.

Author.

One pint each of lukewarm water and milk, one-half cake compressed yeast; make a thin sponge and set to rise in a tolerably warm place; when the sponge is light, take one egg, butter and lard each the size of an egg, one tablespoonful granulated sugar, one teaspoonful salt; knead to light dough; make up into rolls and let rise three-quarters of an hour, then bake fifteen minutes in quick oven. Before baking rub over the top the beaten yolk of one egg.



## TEA ROLLS. (Very nice.)

Take two quarts of flour and rub into it one tablespoonful of lard; also scald one pint of milk and stand away until barely cool; then add one-fourth cup of yeast, or one-half yeast cake, one-fourth cup sugar, one teaspoonful salt, and pour all into a hole in the middle of the flour. In the morning stir and knead well and set away to rise until noon; then roll thin, cut in strips, and into each put a piece of butter the size of a pea, fold over and put into pans and let rise until about twenty minutes before tea, when bake a light brown. In summer mix in the morning instead of at night.

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## BREAKFAST CAKES.

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### WITHOUT EGGS.

### BUCKWHEAT CAKES.

Sister Nettie.

One and one-half pints buttermilk, one-half teaspoonful soda, pinch of salt, one tablespoonful molasses. Stir in buckwheat and form a medium batter.

### ENGLISH MUFFINS.

Author.

One pint flour, one-half pint cold water, one and one-half teaspoonfuls baking powder, a little salt; mix flour, baking powder and salt dry; then add cold water; beat enough to mix; bake in muffin rings. It requires from ten to fifteen minutes to bake.

## CRACKLIN CORN BREAD.

Author.

Mix well a medium sized cup of pork cracklins into a quart of corn meal, a heaping teaspoonful of salt and enough warm water to make into pones and bake; serve hot.

## CUSTARD CORN CAKE.

Aunt M.

One-half cup sour milk, one and one-half cups sweet milk, one-half teaspoonful soda, one tablespoonful melted butter, one tablespoonful brown sugar, four small handfuls Indian meal. Bake twenty minutes in a hot oven.

## LOTTIE CAKES.

Author.

One and one-half cups flour, one coffee cup corn meal, three teaspoonfuls baking powder, one pint milk, one teacup water, salt. Fry in butter.

## HOE CAKE.

Author.

This simple cake is made by pouring boiling water on corn meal, enough to moisten well; let it stand until cool, about an hour; cook on a well-larded grid-dle in one-half inch cakes; brown both sides well; should have a firm brown crust when done. Through the South these cakes are baked on the hearth of old-fashioned fire-places and covered with wood ashes, but in this case must be brushed off before eating to remove the ashes. Plain corn bread is made with cold water into a stiff\* dough and baked.

## MISSISSIPPI CORN PONE.

"Aunt Diddie," Colored Cook, Vicksburg, Miss., 1859.

One quart of meal, sprinkle salt through it, then sift and put in three tablespoonfuls of bacon drippings, pour in cold water sufficient to make a stiff batter; mould with the hands in three pones and then bake.

## DIAMONDS.

Pour boiling water on Graham flour, stirring rapidly until all the flour is wet. Too much stirring makes it tough. It should be about as thick as can be stirred easily with a strong iron spoon. Place the dough with plenty of flour upon a moulding board, and knead it for two or three minutes. Roll out one-half an inch thick and cut in small cakes or rolls. If a large quantity is required, roll about three-fourths of an inch, and cut with a knife in diamond shape. Bake in a very hot oven forty-five minutes.

## GEMS.

Into cold water stir Graham flour sufficient to make a batter a trifle thicker than that used for ordinary griddle cakes. Bake from one-half to three-quarters of an hour in a hot oven, in small tin patty-pans two inches square and three-fourths of an inch deep.

## RYE GRIDDLE CAKES.

Author.

Stir into sour milk sufficient rye flour to make a batter for griddle cakes, add a little salt, a little soda, and bake on a hot griddle. Very simple, but very nice.

## WITH ONE EGG.

## BATTER CAKES.

Author.

One teacup of milk, one-half cup of flour, one egg beaten separately and together, one-half teaspoonful of salt. Dip vegetables—egg-plant, parsnips or any kind requiring batter—and fry.

## BREAKFAST CAKES.

Aunt M.

To be baked in iron gem-pans. Have pans hot. One egg, one teacup of milk, one cup of flour, salt, one teaspoonful of melted butter. If oven is pretty hot, put a brown paper over them until they rise nicely. Oven must be slow to be a success. Double the rule if irons are large.

## CORN BREAD. No. 1.

Mrs. W.

One pint of milk or cream, one pint of corn meal, one tablespoonful of sugar, one teaspoonful of salt, one egg, half a teaspoonful of soda, half a tablespoonful of lard.

## CORN BREAD. No. 2.

Bertha.

Take one-third cup of sugar with one egg beaten together as light as possible, one teaspoonful of salt, one large cup of sour milk, one teaspoonful of soda, one-third cup of corn meal, three-fourths of a cup of flour; put the corn meal in first and beat up light, then the flour; if the milk is not very rich, one heaping

tablespoonful of lard boiling hot put in the very last thing; make it as quick as you can, and the nicer it will be.

### DROP CAKES.

One coffee cup of corn meal scalded with either milk or water, add a little salt, and one egg beaten light. Drop into hot lard, and fry until done.

### WHEAT FLOUR GEMS.

Aunt R.

Three cups of flour, one pint of milk, one tablespoonful sugar, one egg, one teaspoonful salt. Sift the flour once before measuring, and twice after; this is to make the gems light; bake in quick oven.

### JOHNNY CAKE. No. 1.

L. M. H.

One egg, well beaten, three tablespoonfuls of sugar, butter size of a walnut, one teacup of sweet milk, one heaping teaspoonful baking powder. Mix with equal parts of corn meal (white meal is best), and wheat flour. Make it not much thicker than pancake batter, as the meal when wet swells. Grease pan with lard and pour in mixture, and bake in as hot an oven as can be done without burning.

### JOHNNY CAKE. No. 2.

Author.

One pint sour milk, one even pint corn meal, one even pint flour, two tablespoonfuls melted butter, one tablespoonful sugar, one-half teaspoonful soda dissolved in a tablespoonful of water, one egg. Mix all together and bake in square tin.

## FRITTERS.

Author.

One pint sweet milk, one egg (large), one coffee saucer flour, three teaspoonfuls baking powder, a little salt. Drop in hot lard.

## GRAHAM BREAD. No. 1.

Aunt Martha.

One quart of Graham flour, two teacups sour milk, one-half teacup brown sugar, one-half teacup molasses, one-half teaspoonful soda, one teaspoonful salt, one egg. Butter size of a hickory nut. Dissolve the soda in the milk; mix all the ingredients. Bake in two-quart tins in a moderate oven. If you have not enough milk use one pint of molasses and no sugar, and only one-half cup of milk.

## GRAHAM BREAD. No. 2.

Aunt M.

Two cups of sour milk, one cup of molasses, one egg, one teaspoonful of salt, one teaspoonful of saleratus, one handful of flour, and Graham enough to make a batter stiff as cake; steam one hour and a half.

## GRAHAM GEMS. No. 1.

Author.

Two teacups Graham flour, two teaspoonfuls baking powder, one teaspoonful sugar, one teaspoonful salt. Stir well; then add one beaten egg, one scant teacup sweet milk, one teaspoonful shortening. Drop in *hot* gem pans and bake on upper grate. Graham bread is made in the same way, only baked in the loaf and baked slowly.



## GRAHAM GEMS. No. 2.

Cousin Mary, East Troy.

One cup sweet milk, two cups Graham flour, two tablespoonfuls of butter, one egg, two teaspoonfuls of baking powder, salt.

## GRAHAM MUFFINS. No. 1.

Author.

One and a half teacups Graham flour, one tablespoonful sugar, one beaten egg, one-half teaspoonful salt.

## GRAHAM MUFFINS. No. 2.

Author.

Two cups sour milk, one even teaspoonful soda, one egg, one tablespoonful shortening, salt, flour to make thin batter. Bake in rings.

## MUFFINS. No. 1.

One-half pint sweet milk, one egg, one teaspoonful baking powder, three large spoonfuls flour. Bake in muffin rings.

## MUFFINS. No. 2.

Aunt Hodgdon, Yazoo City.

Make a thick batter with one or two eggs and thick sour milk; when well beaten add one teaspoonful of soda (more if the milk is very sour), a small tablespoonful of melted lard or butter.

## MUFFINS. No. 3.

Author.

One egg, one teacup sweet milk, one and a half teacup flour, two teaspoonfuls melted butter, one tea-

spoonful salt, two teaspoonfuls (small) baking powder. Bake in rings, or muffin pans. If desired a tablespoonful of sugar may be added.

### OSBORNE CAKES.

One egg, one cup milk, one cup bread crumbs. Soak the bread (without crust) in water. Squeeze water out, being careful not to mash crumbs. Rub into cone-shaped cakes. Bake and serve with maple syrup. These cakes can be served for dessert, with a sauce made of sugar, butter and wine.

### RICE CAKES.

Author.

One teacup cold boiled rice, one coffee cup flour, one-half pint sweet milk, one teaspoonful salt, two teaspoonfuls baking powder, one egg. Bake on griddle.

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### WITH TWO EGGS.

### BREAD GRIDDLE CAKES.

Author.

Three slices of bread wet with boiling water, two eggs, one cup of flour, one even teaspoonful soda. Mix with sour milk.

### COFFEE ROLLS.

Two eggs, one quart warm milk, one-half cup butter, one-half cup granulated sugar, salt and flour, two cents' worth compressed yeast. Make a thick batter of flour and milk, yeast and salt; set to rise. When

ready to make up add two eggs, butter, sugar, and flour enough to roll out; let it rise again; fill four square tins. Let it rise again, then baste with butter and sugar and sprinkle layers of apple on this. Bake.

### CORN BREAD. No. 1.

Author.

Mix into one pint of corn meal, one tablespoonful lard or butter, one teaspoonful salt, then two well-beaten eggs. Dissolve one teaspoonful soda in one pint of buttermilk or sour milk; mix with the above ingredients and bake in a quick oven. If more convenient to use sweet milk, use three eggs instead of two, and dispense with the soda. One quart of sweet milk will be required.

### CORN BREAD. No. 2.

One pint of milk, two eggs beaten light, a tablespoonful of melted butter, a little salt, one teaspoonful of cream tartar, half a teaspoonful of soda, enough meal to make a thin batter, or four eggs beaten separately, four tablespoonfuls of sugar, one pint of milk, two coffee cups of Indian meal, one teaspoonful of soda, two of cream tartar, small piece of butter and one cup of cream.

### CORN BREAD. No. 3.

Author.

Half pint of sour milk, butter the size of a small egg, half a teaspoonful of soda dissolved in the milk, a little salt, one tablespoonful of molasses, two eggs, heaping tablespoonful of flour, and sufficient corn meal to make a thin batter.

## LOTTIE CORN CAKES.

Author.

Two cups of flour, one cup of corn meal, one pint of cold water or milk, two eggs, three teaspoonfuls of baking powder, one-half teaspoonful of salt. Mix all ingredients at once and bake.

## SPIDER CORN CAKE.

Aunt M.

One and two-thirds cups of corn meal, one-third of a cup of flour, two eggs, one cup of sour milk and one of sweet, one small teaspoonful of soda dissolved in the sour milk, one-fourth of a cup of sugar, one teaspoonful of salt. Beat the eggs, add the sugar and the sour and sweet milk, and mix the meal and flour with this preparation; dissolve the soda in a teaspoonful of hot water, and add to mixture; put a spider on the stove, and when it gets hot, melt in it two tablespoonfuls of butter, then turn in the mixture, and add to it one more cup of sweet milk, but do not stir at all. Put the spider into the oven and bake from twenty to twenty-five minutes. When done there should be a streak of custard through it.

## CORN DODGERS.

Author.

Beat well into one quart of corn meal a heaping tablespoonful of lard and a tablespoonful of salt, then scald with one pint of boiling water; add cold milk to make a stiff batter, then two well-beaten eggs. Drop from a spoon into boiling hot lard, cook till brown and serve hot.

## CRUMPETS.

Aunt M.

One and a half cups of flour, three pints of milk, two tablespoonfuls of yeast, two fresh eggs; mix the milk just warm, beat the whole into a batter, let it stand until it rises.

## DUTCH LOAF.

Author.

One quart of bread sponge, one pint of new milk, one cup of butter, one cup of sugar, two eggs. Let it rise the same as bread. When light, put into large shallow pans, to the thickness of about half an inch; spread with butter, sprinkle with sugar and powdered cinnamon, and let it stand till light. Bake in a quick oven.

## FLANNEL CAKES.

One coffee cup of sour milk, two eggs beaten separately and very light, flour sufficient to make a good batter; just before baking add one teaspoonful of soda dissolved in a little water, also a little salt; add the whites of the eggs last. Bake on a hot griddle.

## INDIAN MEAL ROLLS.

Miss B.

One large cup of flour, two large cups of meal, from a tablespoonful to a half cup of sugar, according to taste, a pinch of salt, two eggs, one pint of sour milk, and one teaspoonful of soda dissolved in half a cup of hot or cold water. If you do not use sour milk, wet it up with water, using soda and cream tartar, as you would make up sweet milk muffins.

## BROWN FLOUR ROLLS.

Miss B.

Same as the above, only using brown flour instead of meal.

## MUSH GRIDDLE CAKES.

Beat up one pint of mush (cold or fresh) with two eggs, and three pints of sour milk, add salt and soda, stir in flour to the consistency of pancakes, bake in small cakes on a well-buttered griddle, and you will not wish for better breakfast cakes, if you have good luck; if not, try again.

## WARNECKE MUFFINS.

Author.

Half teacup of butter rubbed in one quart of flour. Mix in three teaspoonfuls of baking powder, a tablespoonful of granulated sugar and a teaspoonful of salt; add two eggs which have been beaten together, one pint of milk and water mixed. Beat all together and bake in a quick oven.

## POTATO BISCUIT.

Two quarts flour, six good-sized boiled potatoes; when cold rub through a sieve, add salt and one cake yeast, large tablespoonful shortening, two eggs well beaten, add milk and water half and half to form a soft dough, then knead thoroughly; let rise over night. In the morning flour your board, handle as little as possible; cut out with biscuit cutter; put in pans to rise half an hour.

## PUMPKIN JOHNNY CAKES.

One and one-half cups of steamed pumpkin mashed fine, one cup of sugar, one-half cup of flour, two



cups of Indian meal, one quart sour milk, two eggs well beaten, one teaspoonful of soda. Bake about ten minutes.

### PUMPKIN LOAF.

Boston Budget.

For two loaves, take two cups of buttermilk, three cups each of wheat flour and corn meal, one cup stewed pumpkin, one cup molasses, half cup butter, two eggs, one tablespoonful soda. Steam one and a half hours, then bake half an hour.

### RUSK.

Mrs. H.

One pint of warm milk, one-half cup of butter, one of sugar, two eggs, one teaspoonful of salt, two tablespoonfuls of yeast; make a sponge with the milk, yeast and flour for a thin batter. In the morning add the butter, sugar and eggs beaten well together; add flour sufficient to make a soft dough; mould into rolls, and let rise until very light.

### SLAPJACKS.

Mrs. Smyth.

One pint Indian meal in a pan; pour over it boiling water sufficient to make it damp; add two eggs, salt, and milk sufficient to make a thin batter. A little flour may be used if they break in turning over.

### WAFFLES (Very Fine).

One pint sweet milk, half a teacup of buttermilk or clabber, two eggs beaten separately, one pint and a half of flour, and a piece of lard size of a small egg melted, and put in the batter. Beat well for fifteen

minutes. Grease the waffle irons, fill them with the batter, and bake quickly, turning.

### WHEAT CORN PONE.

One pint bread sponge when it first rises, stir with it corn meal until quite thick; let it rise, then mix with it two eggs, two tablespoonfuls butter and lard mixed, one teaspoonful brown sugar, one tablespoonful salt, one-fourth teaspoonful soda.

Batter left from batter cakes in the morning may be put in the steamer (a thin cloth being first spread over bottom of steamer) with fruit of any kind and steamed or boiled thirty or forty minutes; allowed to boil until it leaves the side of pan. A little suet must be added to batter to make it rich, and also a little flour to thicken the batter if batter is too thin. Serve with sauce.

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### WITH THREE EGGS.

### APPLE FRITTERS.

Make a batter not very stiff with one quart of milk and three eggs and flour; pare and core one dozen large apples, chop them to size of peas; mix them well in the batter; fry in lard as doughnuts.

### CORN MEAL BATTER CAKES.

Pour boiling milk over sifted corn meal and beat until lukewarm; then add a little salt, two tablespoonfuls of flour, and three eggs well beaten; bake on a griddle; the milk and meal must be in such proportion as will make a thin batter, say a pint of meal to a quart of boiled milk.

## CORN CAKES.

Mrs. A. D. Cushing.

One pint of cold mush, half teacup of flour, rubbed well into the mush, with one tablespoonful of lard, from one to three eggs. If the mush is too stiff, use water to thin it; bake rapidly on a griddle.

## CORN MUFFINS.

Mrs. S.

Three cups corn meal, one-half cup wheat flour, three eggs, beaten separately, two spoonfuls of butter, one teaspoonful of soda, a little salt, one pint of sweet milk.

## CORN BREAD.

Mrs. P.

One quart of sweet milk, one quart of sifted meal, two teaspoonfuls of cream tartar dissolved in cold water, one teaspoonful of salt, one tablespoonful of melted butter, three eggs well beaten together, one teaspoonful of soda dissolved in hot water, and put in last.

## WEST POINT CORN BREAD.

Three-fourths of a pint of sifted Indian meal, three eggs (whites and yolks beaten separately), one teaspoonful of lard, one pint of milk, a little salt; add whites of eggs the last thing. The pans should be greased. Bake quickly.

## FINE CORN BREAD.

Aunt M.

Mix with one quart of milk two cups of Indian meal and three of flour, and two teaspoonfuls of cream tartar, one of salt; beat three eggs, whites and yolks

separately; add the yolks to the batter, then a tablespoonful of butter or lard, and two of sugar; then add the whites, which must be very firm, and a teaspoonful of soda dissolved in a tablespoonful of boiling water. Bake in a buttered tin in a very quick oven half an hour. More sugar may be added if one likes the bread sweet.

### FLANNEL CAKES.

Author.

One teacup rich milk, one teacup flour (before sifting), one-half teaspoonful salt, three eggs; mix the flour, milk and salt smoothly, then add the beaten yolks and lastly the whites, beaten to a stiff froth just before baking. Bake on griddle.

### COUSIN MILLIE'S FRITTERS.

One pint milk, three eggs, two teaspoonfuls baking powder, flour enough to make thick batter. Fry in hot lard.

### MUFFINS.

Three eggs well beaten, two tablespoonfuls butter, three teaspoonfuls baking powder, two cups sweet milk, little salt, flour to make thin batter; pour in rings and bake in quick oven.

### RICE AND FLOUR MUFFINS.

Half a teacup of flour, one teacup of boiled rice, one pint and a half of milk, and three eggs, beaten separately. The batter must be as thin as for griddle cakes. Bake with a quick heat in muffin rings or gem pans.

## RICE PANCAKES.

Cousin Eva.

Three eggs, one pint of new milk, three tablespoonfuls of boiled rice, a little sugar and cinnamon.

## SALLY LUNN.

Three eggs beaten separately very light, one pint of milk warmed, half a teacup of butter melted, half a teacup of yeast, two pints of flour, and a teaspoonful and a half of salt; beat well and pour into a buttered pan in which it is to be baked, and when light bake with a quick heat. You can add to this a teacup of sugar if desired.

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## WITH FOUR EGGS.

## BREAD CAKES.

Take dry bread, pour over it boiling water, and cover for a few minutes, then mash fine; add one pint of buttermilk, a small teaspoonful of saleratus, four eggs beaten separately, a little salt, and flour enough to bake well. Bake on griddle.

## CREAM CAKES.

One quart of sour cream, four eggs, one teaspoonful of saleratus, one teaspoonful of salt, flour sufficient for a stiff batter. Bake in muffin rings.

## FRITTERS.

One pint milk, four eggs beaten separately, a little salt and flour sufficient to make a batter a little thicker than griddle cakes. Drop in hot lard.

## GRAHAM CUP CAKES.

One and a half pints of Graham flour, one-half pint of wheat flour, four eggs, half pint of milk, one-quarter of a teaspoonful of soda, one teaspoonful of salt, one of sugar. Bake three-quarters of an hour. Bake in gem cups.

## INDIAN CORN BISCUIT.

One quart of corn meal, one pint of wheat flour, sifted together and stirred into three pints of milk; add a teaspoonful of salt. Beat four eggs, the yolks and whites separately. First stir the yolks into the batter; then add the whites, and a small teaspoonful of soda the last thing. Have ready buttered some small pans, nearly fill them with the batter, and set into the hot oven immediately. Bake quickly, and turn from the pans as soon as done, and serve at once. They should puff up so as to more than fill the pans.

## · MUFFINS.

Take one pint of milk, four eggs beaten light, a teacup of home-made yeast, a few grated bread crumbs, and one quart of flour. Beat them into a smooth batter, and let them stand three or four hours to rise. Bake them in rings, which must be well buttered.

## PUFFS OR POP-OVERS.

Mrs. N.

One pint sour cream, one pint flour, three or four eggs beaten separately, one teaspoonful soda (not full) mixed in the flour, and a little salt. Bake in muffin tins. Nice for tea.



## SALLY LUNN.

One quart of flour, four eggs, half a cup of butter melted in one cup of milk, one cup of warm water, four tablespoonfuls of yeast, one teaspoonful salt, one-half teaspoonful soda dissolved in hot water. Beat the eggs light separately, add the milk, water, butter, soda, and salt. Stir in the flour and yeast, beat well. Set to rise in buttered pans, let stand six hours, and bake three-quarters of an hour in a moderate oven.

## WAFFLES. No. 1.

Author.

Sift one and a half pints flour, one and a half teaspoonfuls baking powder, one-half teaspoonful salt, one-half teacup soft butter, two tablespoonfuls of sugar, four eggs, whites and yolks beaten separately, adding the whites last.

## WAFFLES. No. 2.

Mrs. M.

Four eggs, one pound of flour, one pint of milk, four tablespoonfuls of yeast, two ounces of butter, one teaspoonful of salt. Beat the eggs to a froth, put the butter into the milk, warm it until the butter melts, then let it cool, and add the milk, then the eggs and flour, stir in the salt and yeast; let it stand until light. Pour on well-greased waffle-irons, bake on both sides by turning the irons; butter and serve hot.

## RICE WAFFLES.

One and a half teacups of boiled rice, warm it with a pint of milk. Mix it smooth, and then take it from

the fire, stir in a pint of cold milk, and a teaspoonful of salt, beat four eggs very light, and stir in with flour enough for a stiff batter.

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#### WITH FIVE EGGS.

#### FLANNEL CAKES.

One pint milk, three pints sifted flour, one tablespoonful butter, five eggs, one-half teacup yeast, or half a cake dry yeast; bake on a griddle size of a plate; butter and sugar them while hot.

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#### WITH SIX EGGS.

#### FLANNEL CAKES.

Mrs. Scott.

Six eggs beaten separately, one quart of milk, one-half cake yeast, a little salt, and flour to make a batter as for griddle cakes. Let it rise over night and bake on griddle.

#### WAFFLES.

Sister M. H.

Mix flour and cold water to make a thick batter. To a quart of flour add six beaten eggs, one tablespoonful melted butter and one teaspoonful salt; bake immediately; add the beaten whites last.

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#### WITH SEVEN EGGS.

#### MRS. WAY'S ROLLS.

Two quarts of flour, two ounces of butter, or less, one pint of milk, the whites of seven eggs, one-half

teaspoonful of salt, one-half cup of yeast; mix into solid lump; mould half an hour and put away to rise.

### BRIOCHE. (French Paste.)

Thos. J. Murrey on "Dainty Dishes."

Mix together eight ounces of sifted flour and half a pint of brewers' yeast, with lukewarm milk enough to make a thick batter. Cover, set near the range, and allow it to rise until twice its original size. Sift together one ounce of salt and a pound and a half of flour; add an ounce of powdered sugar; cut a pound of unsalted butter into pieces and work into the flour; beat and add eight eggs; whip three pints of cream to a light foam, and work it evenly into the mixture. Now add the first mixture (if risen) and knead them well together. Cut and knead again, allow it to rise; knead again; put in well-greased moulds and bake in a quick oven. The French usually make it into balls hollowed at the top by pressing the thumb into them; beat an egg, then brush over them and much smaller dough balls are placed in the hollow part of each. Egg is again brushed over them, and the whole is then baked. A richer paste can be made by using more eggs and butter

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## CEREALS.

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### BROWN FLOUR MUSH.

Put two pints of boiling water in a kettle on the stove; mix up a little of the brown meal in cold water as thick as you would to make starch, then pour it into the boiling water; stir in dry meal until you have

it about as thick as for ordinary mush; then thin it again with boiling water, until about the consistency of starch, or as it was at the start; just let it come to a boil again, and pour into moulds, and eat as you would cracked wheat.

### CORN MEAL MUSH.

Author.

Stir a pint of corn meal in a pint of milk; add one tablespoonful of salt in a quart of boiling water; boil half an hour, stirring constantly.

### CORN MUSH.

Put a quart of water on to boil; stir a pint of milk with one pint of corn meal and one tablespoonful of salt. When the water boils pour in the mixture, gradually stirring well; boil half an hour, stirring constantly.

### CRACKED WHEAT.

Author.

Mix with cold water, salt well, and steam in double boiler. All cereals need to be cooked a long time. When cold it makes a nice breakfast dish, cut in slices and fried in butter.

### OAT MEAL.

Mix one pint of oat meal with one pint of cold water, then add one quart of cold water; cook immediately till done, in a double kettle.

### OAT MEAL PORRIDGE.

Author.

One pint of water, one-half pint of milk, four tablespoonfuls of oat meal, one-half teaspoonful of salt.

When the water boils, dredge in the meal with the left hand, stirring with the right; cook about twenty-five minutes; add the milk, cook three minutes, and serve.

### OAT MEAL MUSH.

Author.

Have some boiling water on the stove and stir the oat meal into it. Let it boil until thick and well done, and just before lifting put in a little salt. If you put the salt in too soon it will turn it quite dark. Eat with sugar and cream. A splendid diet for children, or indeed for any one.

### SMALL HOMINY, OR SAMP.

Author.

Put it on in boiling water, and let it boil until it is thick, stirring frequently; just before taking up put in some salt. This is a very nice breakfast dish, eaten with sugar and cream, or butter and cream, as you prefer. If any is left over set it away, and fry the next morning as you would corn meal mush.

### FRIED HOMINY.

Author.

Take cold boiled hominy, mash it up well as you can; beat up one or two eggs (according to the quantity of hominy you have), stir it in, also a little flour, salt, and a very little butter; make into cakes and fry in hot lard. This is a very nice dish for breakfast.

# PASTRY.

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## PIE CRUST. No. 1.

One quart flour, one and one half cups lard, one small cup butter, two teaspoonfuls baking powder, a little salt. Rub the lard into the flour very lightly, so that there will be good-sized lumps of lard through it, and put in as little water as you can. Do not knead more than is absolutely necessary to mix. This makes three round pies.

### SUGGESTION.

Brush the bottom crust of pies with the unbeaten white of egg to prevent absorption. The same on top of the crust will give a nice brown.

## PIE CRUST. No. 2.

Author.

One pint flour, one-half pint equal parts butter and lard, one-half teaspoonful salt, enough cold water to mix. Work very lightly with spoon and roll with as little handling as possible.

## PIE CRUST. No. 3.

Aunt Robinson.

One quart flour, two teacups lard, one teacup ice-water, one teaspoonful salt. Cut the ice-cold lard through the flour and salt with a knife; when mixed roll out half this quantity for the bottom crust; the other half roll out and lay pieces of lard on it, fold over, roll out and lay on more pieces of lard, fold over and



roll out again. Flour to use on the board to prevent paste from sticking. This half is for the upper crust, and the quantity of lard used is in proportion to the richness desired. I use one-half cup extra lard for the upper crust. I make it quite as flaky by adding the above quantity to the upper crust at once ; sprinkle over a little flour, roll out and bake.

### PUFF PASTE.

Mrs. Buckingham.

One pound of flour. Break into it one egg, and a piece of butter size of an egg, and a teaspoonful of salt. Mix with cold water, and work until it is a smooth paste. Divide one pound of butter into six parts, roll the paste one-half inch thick, and spread one part of butter on, fold up, roll out again, spread on another part, and so on until the six parts are all used. Some persons use lard instead of butter ; it makes very nice paste, but not quite as light, or so finely flavored as butter.

### SUET PASTE.

One pound flour, one-half pound suet chopped fine, one-half teaspoonful salt. Kidney suet is the best.

### PASTRY FLOUR.

Winter wheat makes the best pastry.

### TO RENDER LARD.

Author.

Fill the kettle with leaf lard slashed across lengthwise, set the kettle on the back part of the stove to keep from burning, letting it cook hard and steadily ; when done the scraps will settle at the bottom of the

kettle. Pour in a colander to drip, and pour off when partly cool into glass jars and seal. It will require one and one-half hours to try out fifteen pounds of the leaf. Ten pounds is sufficient to try out at any one time in warm weather. One trial will convince any housekeeper of the advantage of trying out lard from the leaf, as everything made from it is much lighter and more flaky.

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## PIES.

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### WITHOUT EGGS.

#### APPLE PIE.

Mrs. Albert McDonald, South Bend.

Make the crust the usual way, quite short; sprinkle sugar on the bottom crust, then fill the pan or dish with sour apples cut into eighths; sprinkle over sugar, nutmeg and bits of butter. Cook one hour; moisten the crust around the edges with a little water.

#### CREAM PIE. No. 1.

Author.

One cup sweet, thick cream, one dessert spoonful of gelatine soaked in a little milk three-quarters of an hour. Beat the cream to a stiff froth and then add the gelatine. Sweeten cream; flavor with vanilla. Bake the crust before pouring in the above. The gelatine must be set on the back of the stove where the very moderate heat will dissolve it, but it must not be cooked.

## CREAM PIE. No. 2.

Author.

One pint of cream, two-thirds cup of sugar, two tablespoonfuls of corn starch, one teaspoonful of butter, one-half teaspoonful of vanilla, a little grated nutmeg. Mix above ingredients and bake with under crust only in quick oven.

## MINCE PIES WITHOUT MEAT. No. 1.

Author.

Five crackers chopped, not very fine; one cup chopped raisins, one cup sugar, one cup molasses, one-half cup vinegar or juice of two large lemons, one pint water. Butter size of an egg; a little salt, and spice to taste.

## MINCE MEAT. No. 2.

Sister J. H.

Two pounds beef cooked, when cold chopped fine, one pound suet chopped fine, five pounds sour apples pared and chopped, three pounds raisins, seeded; two pounds currants, three-fourths pound citron, cut fine; two and a half pounds brown sugar, two tablespoonfuls cinnamon, one tablespoonful ground mace, two tablespoonfuls salt, one tablespoonful each cloves and allspice, one teaspoonful grated nutmeg. The rind (grated) and juice of two large lemons, one pint of brandy. Add boiled cider when you make the pies.

## MINCE MEAT. No. 3.

Mother.

Four pounds lean beef boiled in as little water as possible, seasoned with salt and pepper when half

done; two pounds suet shredded fine, two pounds coffee sugar, two pounds raisins, seeded and chopped not too fine; two pounds currants, well washed and dried; one-half pound citron sliced thin, one-half pound candied orange sliced thin, one pint molasses, one ounce cinnamon, one-half ounce cloves, two nutmegs. Mix thoroughly and add enough boiled cider to make juice. Scald and when cool pack in jar and set in cool place. When ready to bake, taste; if necessary add sugar, salt or spice. To every quart of meat add one pint of chopped apples, and if desired one-half cup of brandy and grated rind and juice of two lemons. This is very nice.

#### MINCE MEAT. No. 4.

Mrs. G.

Five pounds of beef, two and a half pounds of suet, five pounds of raisins, three pounds of currants, six pounds of chopped apples, one pound of citron, two and a half pounds of sugar, four lemons (juice and rind), four oranges, one pint of rose-water, three nutmegs, two tablespoonfuls of ground cinnamon, one teaspoonful of cloves, one pint of wine, one pint of brandy. Add stewed apples and cider before baking.

#### MINCE MEAT. No. 5.

Boil four pounds of beef and chop fine. Pick and chop three pounds of suet, wash two pounds of currants, and stone one pound of raisins, grate the peel of two lemons, and add the juice, an ounce of sliced citron, and twelve large apples chopped fine. Mix these ingredients with three pounds of sugar, half a

pint of wine, and the same of brandy or cider; add nutmeg and mace to your taste. Bake this in puff paste with a lid on top.

### MINCE MEAT. No. 6.

Mrs. A. A. Sample.

Three bowls chopped meat, five bowls chopped apples, one bowl chopped suet, one bowl molasses, one bowl vinegar, one bowl cider, five bowls sugar, one-third bowl citron, two bowls raisins, one bottle brandy, one bowl currants, two tablespoonfuls cinnamon, two nutmegs, one tablespoonful each salt and black pepper, three lemon-rinds grated. Boil cider, vinegar, molasses, sugar and spices together for a few minutes, then add meat and suet. When perfectly cold add brandy.

### SUMMER MINCE PIES. No. 7.

Author.

One cup raisins, one cup molasses, one-half cup vinegar, one-half cup water, one-half teaspoonful cloves, one teaspoonful cinnamon, nine butter crackers rolled fine.

### ORANGE PIE.

E. B. M.

Cover the inside of a dish with paste; lay in slices of oranges, then a layer of apples, more oranges, plenty of sugar, with water enough to moisten. Cover with an upper crust.

### PEACH PIE. No. 1.

Author.

Line the bottom of a pie plate with rich paste. Put in a layer of pared, sliced and full ripe peaches, over

each layer sprinkle granulated sugar and flour and bits of butter here and there. Cover with crust and bake in quick oven. Delicious.

### PEACH PIE. No. 2.

Mrs. S.

Select mellow, juicy peaches, wash them and place them in a deep pie-plate lined with paste, strew a thick layer of sugar on each of the peaches, adding a spoonful of water and a sprinkling of flour over the top of each layer; cover with a thick crust, and bake about an hour. The prussic acid of the stone imparts a most agreeable flavor to the pie. Stew peaches that are hard, before making them into pies. Also stew dried peaches soft, and sweeten them; and give them no other spice than a few of the kernels, blanched and pounded fine, in a little rose-water.

### RHUBARB PIE. No. 1.

Mrs. S.

Strip off the skin, and slice thin, the tender stalks of rhubarb. Put the rhubarb in deep plates lined with pie crust with a thick layer of sugar to each layer of rhubarb, and over the top a sprinkling of flour. A little grated lemon peel may be added. Place over the top a thin crust. Press tightly round the edge of the plate and perforate it with a fork so that the crust may not burst while baking, and let the juices of the pie escape. Bake about one hour in a slow oven. Rhubarb pie must not be baked quickly.

### RHUBARB PIE. No. 2.

Author.

Skin the rhubarb and cut in inch lengths, stew with



very little water; sweeten to taste; thicken with one tablespoonful of corn starch, dissolved in a little cold water; a lump of butter the size of a walnut. Bake with two crusts.

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### WITH ONE EGG.

#### LEMON PIE.

Sister M. H.

One lemon, one cup sugar, one cup of water, one egg, one tablespoonful butter, two tablespoonfuls corn starch; bake under crust very little and prick with fork; two crusts; grate rind of lemon; take off white skin and grate lemon; dissolve the corn starch in a little cold water, then add the boiling water, and when cool add the other ingredients and bake.

#### LEMON TARTS.

Mrs. Harris.

One cup sugar, one cup milk, one egg, one lemon with outside grated, two even tablespoonfuls flour. Beat the egg, sugar and flour together till like cream, then add the lemon and mix thoroughly. Add the milk last.

#### SQUASH PIE.

Author.

To each cup of squash allow a heaping tablespoonful of granulated sugar, one teacup of milk, one-half teaspoonful ginger, and one egg. May be made without egg. A teaspoonful of ground cinnamon is an improvement.

## WITH TWO EGGS.

## CHOCOLATE PIE.

Aunt Robinson.

Four tablespoonfuls of grated chocolate dissolved in one pint of boiling water; beat the yolks of two eggs with two tablespoonfuls of corn starch, and three tablespoonfuls of pulverized sugar; add this to the dissolved chocolate and flavor with one teaspoonful of vanilla, and fill pastry; after pie is baked beat the whites of eggs to a stiff froth with three tablespoonfuls of powdered sugar, place over the top, and return to oven to brown slightly.

## LEMON PIE. No. 1.

Mrs. Harris.

One-half teacup of sugar, piece of butter the size of an egg; stir together; beat two eggs, and add to the sugar and butter with nearly one-half cup of sweet milk; grate the outside of one lemon and add to the mixture, also the juice; put it in the crust; when nearly done make meringue of white of one egg and two teaspoonfuls of sugar, add to pie, and bake a light brown.

## LEMON PIE. No. 2.

Mrs. E. R. Stetson.

Line a pan with rich paste and bake immediately. While baking make filling of the following ingredients: One coffee cup boiling water, one tablespoonful corn starch rubbed smooth in a little cold water; cook till thick like starch, stirring constantly; take the yolks of two eggs with one teacup of sugar and stir to a cream, after which add juice and grated rind of

one large lemon, adding the whole to the starch, and cook till the consistency of soft custard; after removing from fire add piece of butter size of hickory nut, and fill the crust; return to oven till a thin scum is formed; remove and add meringue made of whites of eggs and two tablespoonfuls of powdered sugar. Return to oven and bake a light brown.

### PIE PLANT PIE.

Mrs. Lawrence.

Cut into small pieces the amount of pie plant you will require for a pie; as much sugar as you wish; stew till tender; when cool add one tablespoonful of flour, yolks of two eggs and grated rind of a lemon; bake as custard pie; make a meringue of the whites of eggs and two tablespoonfuls of powdered sugar, and after the pie is baked add and return to oven a few moments to brown.

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### WITH THREE EGGS.

### COCOANUT PIE.

Mrs. C.

Two-thirds cup grated cocoanut to the amount of milk required for a pie; soak cocoanut in milk one hour, then add the yolks of three eggs well beaten with three tablespoonfuls of sugar; fill paste and bake to a delicate brown; remove from oven and add meringue made of whites of eggs beaten to a stiff froth with three tablespoonfuls of powdered sugar. Return to oven and brown slightly.

## CREAM PIE.

Cousin Eva.

One egg, one cup of sugar, small piece butter (size of a walnut), one-half cup of milk, one and one-half cups of flour, one teaspoonful of baking powder; flavor with lemon; bake in jelly tins with straight rim; bake a delicate brown.

## FILLING.

One pint of sweet milk; two eggs, three large tablespoonfuls of flour, one-half teacup of sugar; stir the eggs, flour and sugar till perfectly smooth, and stir into the milk when it comes to a boil. Let it cook till very thick, and as you remove from the fire add a small piece of butter; when cold flavor with vanilla. The cakes will be cold by this time. Slice each cake through the centre and fill. This recipe makes two pies. Before bringing to the table sift fine sugar on the top.

## CUSTARD PIE.

Author.

One and one-half pints of new milk, three tablespoonfuls sugar, three eggs, a little grated nutmeg, flavor with vanilla; beat together; fill paste and place in quick oven at first so as not to toughen the crust when it begins to bake. Moderate the oven so as to prevent the custard from curdling.

## LEMON PIE. No. 1.

Mrs. M. A. H.

Three eggs, three cups of sugar, two lemons, three tablespoonfuls of corn starch; place on the stove a pint and a half of water; when it boils stir the starch

into it, then a piece of butter size of an egg; beat the yolks and sugar well together, and when the starch water is cool stir in the sugar and egg, then squeeze the juice of the lemon and grate the peel in (not quite all), and lastly add the whites beaten light. This is a delicious lemon pie; sufficient to make three.

LEMON PIE. No. 2.

Mrs. H.

One teacup of cold water, two tablespoonfuls of flour, mixed smooth in water, two teacups of sugar, three eggs beaten separately, the whites added just as the mixture goes into the oven, juice and rind of one lemon. This will make two pies.

SOUR CREAM PIE.

Mrs. L. A. Morgan.

One cup of sour cream, three-fourths cup of sugar, three eggs; flavor with lemon or nutmeg; pinch of salt.

SWEET POTATO PIE.

Author.

Take one coffee cup of mashed potatoes, one tablespoonful of butter, one-half cup sugar, one-half cup milk, three eggs; stir well together; use only an under crust. This will make two pies; a little grated nutmeg is liked by many in this pie.

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WITH FOUR EGGS.

COCOANUT PIE.

Mrs. N.

Soak two cups of dessicated cocoanut in two pints of milk, beat together the yolks of four eggs, and half

cup of sugar, butter the size of an egg, and half grated nutmeg. Mix all well together and put it in your crust (use no top crust) and bake. Beat the whites of the eggs with some sugar, and spread over the top after removing from oven, and return to oven and brown slightly.

### LEMON PIE. No. 1.

Mrs. A. B.

One cup of sugar, one cup of cold water, four eggs, taking out the whites of two, two tablespoonfuls flour, one lemon grated. Make frosting of the two whites and put on top.

### LEMON PIE. No. 2.

Aunt Hettie.

Two lemons, two cups of sugar, two cups of warm water, two crackers, four eggs, reserving the whites of two eggs, which beat to a froth, with one-half teaspoonful of sugar, spread over the top after the pie is baked, then put in the oven a minute. Recipe for two pies.

### MOCK MINCE PIE.

One cup molasses, two cups sugar, three cups water, one cup sharp vinegar, two tablespoonfuls chopped citron, two teaspoonfuls cinnamon, one teaspoonful ground cloves, one teaspoonful soda, one nutmeg, four eggs; stew one pound stoned raisins in three cups of water after being well chopped, four tablespoonfuls of brandy, wine to suit the taste; two tablespoonfuls of butter. Dissolve soda in vinegar.

### ORANGE PIE.

Author.

Four eggs, one teacup powdered sugar, two table-



spoonfuls butter, two oranges, one lemon; beat the yolks, sugar and butter together, add the juice of the two oranges and lemon, then the water; fill the crust and bake; when done, pour on the whites beaten, with a teacup powdered sugar on the top, and bake.

### IRISH POTATO PIE.

Author.

Yolks of four eggs, four potatoes, medium size, boiled and put through sieve; one pint milk, one-half cup sugar, one-fourth cup butter; bake without upper crust. After baking remove from oven and add frosting made of whites of four eggs and four tablespoonfuls powdered sugar, and brown lightly.

### PUMPKIN PIE.

Mrs. N.

One quart of stewed and strained pumpkin, one teaspoonful of salt, quarter of a pound of butter, one pint of sugar, yolks of four eggs, one gill of rose-water, one-half grated nutmeg, three tablespoonfuls of cinnamon, and one pint of milk. Lastly, add the whites of the eggs well beaten. Line your pans with a nice crust, and fill with the above, using no top crust. May be made as above, substituting potatoes (either sweet or Irish) instead of the pumpkin.

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### WITH FIVE EGGS.

### COCOANUT PIE.

Sister J. H.

One quart of milk boiled, one cocoanut grated, five eggs, two small sponge cakes, a small piece of butter, size of a walnut. This makes four pies.

## PINE-APPLE PIE.

Sister Mary.

One cup sugar, one-half cup butter, one cup sweet cream, five eggs well beaten, one pine-apple grated. Beat butter and sugar to a cream, add beaten yolks of eggs, then pine-apple and cream, lastly the beaten whites, whipped in lightly. Bake with under crust only.

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WITH SIX EGGS.

## APPLE CUSTARD PIE.

Take about one quart of stewed apples, half pound of sugar, small piece of butter; run through the colander. Then add the yolks of six eggs well beaten, a little cinnamon and nutmeg.

## LEMON CUSTARD CAKES.

Mother.

Six tablespoonfuls sugar, two lemons, six eggs. Beat yolks of eggs with sugar; beat the whites to a stiff froth, and add them; grate in the lemon peel, and squeeze in the juice, and add piece of butter size of an egg. Bake like custard in patty tins lined with rich paste.

## POTATO PIE.

Boil one pound of potatoes, peel them, mash them through a colander. Stir to a cream three-quarters of a pound of sugar and one-quarter of a pound of butter, add to this gradually a glass of wine and one of brandy, one-fourth teaspoonful of powdered mace and a teaspoonful of cinnamon, one small nutmeg

grated, the juice and grated peel of one large lemon. Then beat six eggs very light, and add them by degrees to the mixture alternately with the potato.

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## PUDDINGS.

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### WITHOUT EGGS.

#### APRICOT OR PEACH COBBLER FOR WINTER.

Author.

Pour into a saucepan the syrup from a can of California fruit; add one-half teacup of granulated sugar, one teaspoonful of butter, one-fourth teaspoonful of grated nutmeg, some powdered cinnamon, boil five minutes, add the fruit and set away to cool; make a crust of one pint of flour, one-half cup of butter, two teaspoonfuls of baking powder, a little salt, enough milk or cold water to mix like biscuit; roll out, line the sides of a baking dish and fill with the fruit; cover with the rest of the crust and bake; when it begins to brown cover with a pan the size of the baking dish. Serve with cream.

#### BAKED APPLE DUMPLING.

Author.

Pare and core the apples, put some sugar inside; make a crust as for baking powder biscuit, only use more shortening; roll the crust thin, and roll each apple in a piece; put them in a pan, and when the crust gets a little baked pour over the dumplings hot water in which sugar and butter are melted, and let them bake well (say about one hour.) There should

be a juice around it when done. Eat with cream. You can make the crust of bread dough if you wish. Spitzenbergs and winter greenings are good for baking.

### BLUEBERRY PUDDING.

Sister Dona.

Cut and butter slices of baker's bread. Cover each layer with blueberries which have been heated. Let it cook in oven half an hour before serving. Eat with cold sauce.

### BOMBAY PUDDING.

To a good sweet boiled custard add a little butter, a little nutmeg, and a glass of wine. Mix in a grated cocoanut. Line a dish with puff paste, and bake a light brown.

### BROWN BETTY PUDDING.

Author.

Pare and slice a number of apples; butter a dish, and put in a layer of apples, then a layer of bread crumbs, with sugar, butter, nutmeg, cinnamon; alternate them until the dish is full. If the apples are not tart add lemon juice; put into the dish a teacup of water, and bake in a moderate oven until brown (an hour is generally sufficient). Serve in the same dish, or turn out on a platter, and eat either warm or cold with sauce or cream.

### CRACKER PUDDING.

Mrs. S.

One pint sweet milk, five Boston crackers, one cup raisins, one-half cup butter, three-fourths cup sugar, one-half teaspoonful ground cloves, one-half teaspoonful ground cinnamon, one-half teaspoonful

grated nutmeg. Soak the rolled crackers over night in the milk, then add the other ingredients and bake. Serve with sauce.

### CRISP BREAD PUDDING.

Author.

Five large tart apples chopped fine, one small cup bread crumbs, one-half cup suet chopped, one-half cup raisins chopped, one cup milk, one cup sugar. Roll the bread, which has been made crisp and brown in the oven. Put in a dish a layer of crumbs, a layer of each of the other ingredients, and pour the milk over to moisten. Bake. Eat with cream sauce.

### DAMSON DUMPLINGS.

Author.

Stem and wash fruit; make a crust as for apple dumplings; roll three damsons to each crust and pour over a sauce as for apple dumplings.

### FOREST PUDDING.

Contributed.

One cup of cold water, one cup of raisins or blueberries; dissolve one teaspoonful of soda in a tablespoonful of boiling water, and stir it into one-half cup of molasses. Beat well with one-half cup of sugar and flour to make it about as thick as cup cake.

### FRUIT PUDDING.

Author.

Make a crust as for fruit roll; fill a two-quart pan with quartered apples, or any kind of tart fruit; add one-half pint granulated sugar and one-fourth pint

water. Cover the fruit with the crust. Cover the pan with another pan closely, so that as the fruit stews the crust will steam. Put on the top of the stove to cook. Serve with cream sauce.

### FRUIT ROLL.

Author.

One pint of flour, one teaspoonful baking powder, butter size of a large egg (hen's), cold water enough to make a soft dough, one teaspoonful salt. Roll out and fill with plums, berries, cherries, or stewed fruit. Wet the edges with cold water and roll; close the edges; steam about an hour. Eat with cream sweetened and flavored, or with butter sauce.

### INDIAN PUDDING.

Aunt Eliza.

Two quarts of new milk, one teacup of molasses, one pint of nice corn meal. Put the milk over the fire and let it come to a boil without scorching. Take it off from the fire, and stir in the meal gradually; add molasses and two tablespoonfuls of ginger, a small spoon of salt. Bake four hours in a good oven.

### INDIAN FRUIT PUDDING.

Cousin Eva.

One pint hot milk; stir in meal to make a stiff batter; add one teaspoonful of salt, one-half cup of molasses, one pint of berries (black raspberries preferred, either fresh or dried), and the same quantity of sweet apples chopped. Boil in fluted boiler three hours.

SAUCE.

One pint thick sour cream sweetened and flavored with vanilla.



## PEACH COBBLER.

Mrs. J. C. Houghton (Author's Mother).

Line bottom and sides of pudding dish with short pie paste. Brush the bottom with white of egg, not beaten. Put ripe peaches in layers (leaving in the pits) to the top; over each layer sprinkle bits of butter, some granulated sugar, and dust a little flour. Use in all one tablespoonful butter and one teacup sugar, one-half cup water. Cover with crust. Five minutes before taking up pour in a wine-glass of brandy. It is very nice without the brandy.

## PEACH PUDDING.

Author.

Make a rich paste and line the sides of a quart pan; put in a layer of very ripe peaches, a layer of sugar, and a dredging of flour; so on to the top; pour over all a teacup of cream. Cover with crust and bake.

## PLUM PUDDING.

Mrs. J. J. Quetting (Author's Aunt).

One cup flour, one and one-half cups of bread crumbs, three-fourths cup raisins, three-fourths cup currants, three-fourths cup suet chopped very fine; one-half cup molasses, one-half cup sweet milk, one-half teaspoonful soda, one-half tablespoonful cinnamon, one-half tablespoonful cloves, a little salt. Mix well together and boil four hours.

## PUFF PUDDING.

Stir one pint of flour, two teaspoonfuls of baking powder and a little salt in milk until very soft; place

well-greased cups in a steamer, put in each a spoonful of batter, then one of fruit, then batter. Steam twenty minutes. Eat with sauce.

### RASPBERRY PUFFS.

Roll out thin some fine puff paste, cut round or square, lay some raspberry jam into each, moisten the edges of the paste and press them together, and bake the puff ten or fifteen minutes. Strawberry or any other jam will serve as well.

### RICE PUDDING. No. 1.

Author.

One quart of milk, one heaping tablespoonful of rice, two tablespoonfuls of raisins seeded, butter size of a walnut, a pinch of salt. Bake slowly.

### RICE PUDDING. No. 2.

Sister M.

One-half teacup rice well washed, one-half teacup water (cold), one-half teacup sugar, three pints new milk, a pinch of salt. Bake slowly three to four hours, or until it becomes like cream. If it bakes too fast, cover. Do not stir it. Eat cold. This is very nice. The rice must be soaked in the one-half cup of cold water on the back part of the stove for a short time.

### ROATA CRUSTA.

Mrs. C.

One cup sago, pour boiling water enough to dissolve it, stir all the time until it becomes transparent; red currant jelly about one cupful, stir it well through until colored, add a little more sugar. Mould and eat cold, with cream, plain or flavored, as preferred.

## SURPRISE PUDDING.

Sister Fannie.

Make the old-fashioned corn starch pudding. Put half a peach in bottom of cup, then pour over this the corn starch. When ready to serve turn from the cup into a saucer. Serve with a sauce.

## STRAWBERRY SHORT-CAKE.

Author.

Sift into one quart flour three teaspoonfuls (even) baking powder; rub well into the flour one tablespoonful lard, two tablespoonfuls butter, one teaspoonful salt. Mix with enough cold water or milk to make a soft dough; roll about an inch thick and bake quickly. Open and butter while hot. Mash and sweeten the berries and spread between the layers and on top of the cake.

Another way of baking the same cake is to roll out two cakes one-half inch thick from the same dough, lay one on the other and bake, then the cake will not have to be cut when done.

## SUET PUDDING. No. 1.

Cousin Eva.

One cup of chopped suet, one cup of molasses, one cup of raisins, one cup of sour milk, one teaspoonful of soda in the milk, four cups of flour, one tablespoonful altogether of allspice, cinnamon, nutmeg. Steam three and one-half hours.

## SUET PUDDING. No. 2.

Mother.

Three cups of sifted flour, one cup of raisins, one

cup of chopped suet, pork or butter, one cup of milk, one cup of molasses, one teaspoonful saleratus. Mix well together and boil or steam three hours.

### APPLE TAPIOCA PUDDING.

Mrs. H.

Six tablespoonfuls tapioca in one quart of boiling water. Wash the tapioca in cold water, draining it dry; then add the boiling water, and a small piece of butter. Place it on the stove, where it will just keep warm, and let it stand an hour; then pare and core three or four apples, and put them in a dish with sugar strewn over them, a little nutmeg, and a little salt; then add the tapioca, and bake until the apples are cooked. Eat with cream and sugar.

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### WITH ONE EGG.

#### COTTAGE PUDDING. No. 1.

One teacup of white sugar, four tablespoonfuls of melted butter, one teaspoonful of soda, one cup of sweet milk, one pint of sifted flour, two teaspoonfuls of cream tartar, and one egg. Beat the sugar and butter to a cream, then add the egg well beaten, then the milk with the soda in it, lastly the flour with the cream tartar in it. Bake.

#### COTTAGE PUDDING. No. 2.

Author.

One egg, one-half cup milk, one cup sugar (even), butter size of an egg, two cups flour, two teaspoonfuls baking powder. Mix sugar, baking powder, salt and

flour together; rub butter thoroughly through the flour, and add egg and milk. Serve hot with sauce.

### COTTAGE PUDDING. No. 3.

Cousin Eva.

Two cups of flour, two teaspoonfuls of baking powder, one cup of milk, one egg, two tablespoonfuls of butter. Beat all together. Bake a half hour.

### GRAHAM PUDDING.

Aunt Martha.

One egg, half a cup of molasses, half a teaspoonful of salt, butter size of an egg, half a cup of sweet or sour milk, two cups of Graham flour, one teaspoonful of soda, one of cinnamon, one-half of cloves, a little bit of allspice. Bake half or three-quarters of an hour.

SAUCE FOR SAME.—Half cup of sugar, tablespoonful of vinegar, butter size of chestnut, little nutmeg, half a cup of water, thickened with flour.

### MINUTE PUDDING.

Cousin Alice.

One cup of flour and one egg, mix thoroughly together. Place on the stove in a kettle, one quart of milk; sweeten the batter a little, and also flavor with vanilla to the taste; after the milk boils pour the mixture in, stirring constantly until it thickens, then turn into moulds. Eat with sugar and cream.

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### WITH TWO EGGS.

### APPLE PUDDING.

Author.

One pint apple sauce, two yolks eggs; bake ten

minutes, then cover with the whites of eggs beaten to a stiff froth with half a teacup powdered sugar. Flavor with fresh lemon.

### BETTY PUDDING.

Aunt Robinson.

One-half cup of molasses, three-fourths cup of sweet milk, two and one-half cups of flour, two tablespoonfuls of butter, two eggs, three teaspoonfuls of baking powder, fruit and spices to taste. Steam two hours. Serve with wine sauce.

### BAKED BREAD PUDDING.

Aunt Hettie.

Broken pieces of bread are good soaked in milk until soft, then add two eggs to a quart of bread and milk, a little salt, butter, lemon peel, nutmeg or cinnamon, and sugar to taste. Bake one hour.

### BOILED SUET PUDDING.

Sister M.

One cup of finely chopped suet, one cup molasses, one cup sweet milk, one cup (or more) of raisins, one cup currants, one-half cup citron cut fine, three cups flour, one teaspoonful salt, one teaspoonful soda, two teaspoonfuls cream of tartar or two of baking powder, two eggs, one teaspoonful cinnamon. Put in covered tin pail, place in kettle of boiling water and boil steadily three or four hours.

### CATSKILL PUDDING.

Author.

Two eggs, one tablespoonful of butter, one tablespoonful of sugar, one-half teaspoonful of salt, two



teaspoonfuls of baking powder sifted into a quart of flour. Drain the syrup off of fruit (strawberries are excellent), mix the fruit in the batter, and steam or boil in a mould two hours. Sweeten the juice and pour over when serving. Cream also used with it after the juice is put on makes it very nice.

### COTTAGE PUDDING. No. 1.

Mrs. E. B. M.

One cup of milk, one-half cup of sugar, one and one-half cups of flour, two eggs; butter the size of an egg; one and one-half teaspoonfuls baking powder, one quart of blackberries.

### COTTAGE PUDDING. No. 2.

Sister J. H.

One cup sugar, one-half cup butter, one-half cup milk, one cup flour, one teaspoonful baking powder, two eggs. Ice cream sauce with this pudding.

### FRUIT PUDDING.

Author.

Seed and chop one cup of raisins, pour over them one cup of sweet milk and set aside until wanted. Work to a cream a scant half cup of butter with one cup of flour, then add two well-beaten eggs and one cup of granulated sugar, then the raisins and milk, and lastly, five large tart apples chopped the size of a pea. Bake, serve warm with cream sweetened and flavored with vanilla. Excellent.

## HAMILTON PUDDING.

Mrs. H.

Half cup of butter, one cup of sugar, two-thirds cup of milk, two eggs, two teaspoonfuls baking powder, three teacups flour. Bake about three-quarters of an hour.

## HERODOTUS PUDDING.

Aunt Hettie.

One-half pound of bread crumbs, one-half pound of best figs, six ounces of suet, six ounces brown sugar; mince the suet and figs very nicely; a little salt, two eggs well beaten, nutmeg to your taste. Boil in a mould four hours. Serve with wine sauce.

## LEMON PUDDING.

Author.

One teacup of flour, one teacup of grated bread, one of granulated sugar, one teacup shredded suet, one-half teacup (scant) cream, two eggs, grated rind and juice of one lemon. Boil one hour. To be eaten with cold sauce.

## ENGLISH LEMON PUDDING.

Aunt M.

Lay a paste in a deep dish, put a layer of any preserves you please in it. Take two ounces of sugar, two ounces of butter, two ounces of bread crumbs, one-half lemon, pulp and juice, rubbing some of the sugar on the rind. Mix together with the yolks of two eggs. Put this mixture on the preserves and bake one-half hour; take it out of the oven and beat the

whites of two eggs to a stiff froth and lay on top of the pudding; sift some white sugar over it and return pudding to the oven to brown.

### POP-OVER.

Aunt M.

Take one cup of milk, two eggs, and one cup of corn starch or flour if the starch happens to be out. Mix the starch or flour thoroughly with a little milk first to avoid lumps, then beat the whole together a few moments, add a pinch of salt, and pour into cups which have been buttered. Fill the cups half full. Set them in a quick oven and they will rise in baking, and will "pop over" in the prettiest way imaginable. When done turn them out of the cups, make a sweet sauce, and each one at the table can have a pudding for himself. The above recipe is sufficient for four cups.

### PORCUPINE PUDDING.

Cousin Eva.

Boil a rich suet or plum pudding in a fluted boiler with pipe in the centre. When ready for serving stick full of unblanched almonds. Place in the top a shallow tin dish fitted for the purpose, fill with brandy and set on fire just before bringing to the table. Serve with wine sauce.

### TAPIOCA PUDDING.

One tablespoonful of tapioca soaked two hours in a little milk, bring one pint of milk to a scald; yolks of two eggs, half a cup of sugar; beat light; pour in milk, let it thicken, add a little salt and vanilla; beat whites of two eggs and one tablespoonful of sugar, and place over the top. Bake a light brown.

## WITH THREE EGGS. COFFEE PUDDING.

Author.

One pint of strong coffee, one pint of rich milk, two coffee cups of bread crumbs, one coffee cup of brown sugar, one teacup of raisins, three eggs. Soak the bread in the milk one hour, then beat into it the yolks of the eggs; add the sugar, beaten whites, coffee and seeded raisins. Some flavor with nutmeg, cinnamon and cloves. Bake.

## CRACKER PUDDING.

Author.

One quart of milk, three eggs, three tablespoonfuls sugar, three square soda crackers rolled fine, a pinch of salt. Mix the ingredients, adding the beaten whites last; flavor to taste. Bake.

## CREAM PUDDING.

Author.

One pint of cream, one teacup of flour, three eggs, one teaspoonful of vanilla. Stir smoothly together the flour and cream, add the beaten yolks, then the beaten whites and vanilla; bake and serve with jelly and cream sauce. This may be made with rich milk.

## DAUPHINES.

Cousin Alice.

Line a pudding dish with puff paste, and put into it a thin layer of sweetmeats or stewed apples. Boil a custard of a pint of milk, three eggs, two tablespoonfuls of sugar, and one of flour, until it thickens;

flavor with vanilla, and pour over the fruit. Bake in a moderate oven, and when it is cold make an icing of whites of eggs and sugar, and pour over the top; set it in a moderately heated oven to dry.

### ESTELLE PUDDING.

Author.

Rub to a cream one-half cup of butter with two heaping cups of flour and two heaping teaspoonfuls of baking powder; then add slowly one teacup of milk and the yolks of three eggs, then the well-beaten whites, one-half cup of seeded raisins, and one teaspoonful of vanilla. Steam an hour and a half. Eat with sauce.

### HUCKLEBERRY PUDDING.

Mrs. McK.

One quart of berries, one small loaf of bread; soak in milk. One-fourth pound of suet, three eggs, one cup of flour.

### JELLY PUDDING.

Aunt Sue.

Three eggs beaten separately, three tablespoonfuls jelly, one large tablespoonful butter, one tablespoonful cream, two tablespoonfuls sugar, more if desired sweeter. Line a pan with paste, put in mixture and bake. Méringue on top.

### BOILED RICE PUDDING.

One and one-half teacups boiled rice, one-half teacup sugar, one-half pint milk, yolks of three eggs, salt spoon of salt. Bake only till set. Beat the whites of the eggs to a froth, season with lemon; return to the oven and brown. The rice is boiled in water.

## RICE PUDDING.

Sister M. H.

Boil one cup of rice in one quart of milk till soft; stir in yolks of three eggs and four tablespoonfuls sugar; grate in the rind of one lemon, and salt to taste. Take the whites of the eggs and the juice of the lemon with six tablespoonfuls sugar; make a stiff froth. When the rice is done and quite cool, pour over the top, put into a quick oven and brown. Eat it cold with sauce if desired.

## SAGO PUDDING.

Cousin Eva.

Two-thirds cup of sago, one quart of milk, put it to soak in the morning, cook it in milk till it thickens, set it to cool, add three eggs, one tablespoonful of butter, sugar to taste, bake one-half hour. Flavor to taste.

## SUNDERLAND PUDDING.

Sister M. H.

One pint sweet milk, three eggs beaten separately, eight tablespoonfuls flour. Bake in cups for twenty minutes. Serve with sauce.

## SWEET POTATO PUDDING.

Author.

Three pounds sweet potatoes, one teacup granulated sugar, one-half cup of butter, one cup of cream, two cups of milk, one-half grated nutmeg, one teaspoonful ground cinnamon, one-half teaspoonful salt, three eggs. Boil the potatoes, pare and run through a sieve, mix with the yolks, cream, sugar, butter, spice and salt; lastly the whites beaten light. Line a pan with puff paste fill with the mixture and bake in a quick oven.



## WITH FOUR EGGS.

## BATTER PUDDING.

Author.

One pint of milk, four eggs beaten separately, ten tablespoonfuls of sifted flour, a little salt. Beat in the whites of the eggs the last thing before baking. Bake one-half hour.

## BAKED FLOUR PUDDING.

One and a half pints of buttermilk, one cup of cream, four eggs, two teaspoonfuls of saleratus in the milk, flour sufficient to make a batter. If you have no cream take one quart of buttermilk. Eat with cream and sugar or some kind of sauce.

## BIRDS' NEST PUDDING.

Author.

Pare and core tart apples and put them close together in a baking dish. Pour over them a batter made of one quart of milk, one pint of flour, four eggs, a little salt. Beat eggs separately and together, then mix smoothly the flour, salt and milk. Bake quickly. Serve with cream sauce.

## BREAD PUDDING.

Author.

One quart milk, two cups dry bread crumbs; soak in the milk; four eggs, two tablespoonfuls melted butter. Beat the yolks very light and stir in the milk and bread, then add the butter, and lastly the whites. Bake a fine brown and eat with sauce. I grate the bread.

## BREAD AND BUTTER PUDDING.

Sister Fanny.

Cut slices of light bread thin; spread each slice with sweet butter; put a layer of this bread in the bottom of the pudding dish; spread over this a layer of jelly, or any nice preserves, then a layer of bread, and so on until the dish is half full. Have ready a rich custard made in the usual way; pour this over the pudding; let it stand a few minutes and then bake carefully. It only wants to be baked until the custard is creamy.

## COCOANUT PUDDING.

Author.

Grate the meat of half a cocoanut, stir it into a custard made of four eggs to a quart of milk, one teacup of powdered sugar, a piece of butter the size of a hickory nut; beat all together, put into a dish and bake.

## GERMAN PUFFS.

Cousin Eva.

One and one-half pints of milk, four eggs, eight tablespoonfuls of flour, salt and a little butter, all well beaten. Bake in cups, and serve with wine sauce. The cups must be warmed before the batter is put in.

## INDIAN PUDDING.

Aunt Robinson.

One quart of milk, six small tablespoonfuls of meal, one-half cup of sugar, four eggs, one-half cup of molasses, one-half cup of suet chopped or a piece of butter the size of an egg. Wet the meal in some of

the milk, scald the remainder of the milk and stir in the meal. After it is thoroughly scalded add a half cup of cold milk and other ingredients; raisins as you like and a little ginger. Bake in slow oven two hours.

### LEMON BREAD PUDDING.

Sister J. H.

One quart milk, four eggs, one cup white sugar, one pint bread crumbs, rind of one lemon; beat yolks and sugar together; stir in the milk and other ingredients and bake a light brown. Beat whites of eggs to a stiff froth with four tablespoonfuls of powdered sugar; add juice of lemon and spread over pudding; put in the oven for a few minutes.

### ORANGE PUDDING.

Author.

Peel and slice the oranges, taking out the seeds and cutting the slices in small pieces; sprinkle sugar through, having them in the dish which you wish to place on the table. Now prepare a boiled custard, making it a little thicker than is usually made; pour hot over the fruit; heap a meringue of the beaten whites of four eggs with sugar over them, and place in the oven a few minutes. To be eaten cold. This pudding is delightful, both to the eye and taste. Other fresh fruits are nice prepared this way.

### PUFF PUDDING.

Sister J. H.

Measure eight tablespoonfuls of flour, put in an earthen dish and warm it in the oven. Then stir in

one pint of milk, three beaten eggs, one teaspoonful of salt (sugar if liked sweet), and bake in buttered cups twenty minutes. Serve with Foaming sauce.

## QUEEN OF PUDDINGS.

Mrs. F.

One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs well beaten, butter size of an egg, grated rind of one lemon; mix all well together. Put in a pudding dish and bake until done, but not watery. Whip the whites of the eggs, and then beat into them one cup of sugar, in which stir the juice of the lemon; after the pudding has cooled some spread over the top a layer of jelly or preserves of any kind. Pour the whites of the eggs on this and replace in the oven and bake lightly. Eat with cream.

## SNOW PUDDING.

Aunt Hettie.

One-half box of gelatine, pour over it one-half pint of cold water; let it stand an hour, then pour over one-half pint of boiling water; strain, and add one cup of granulated sugar, beaten whites of four eggs, juice of four lemons. Set the bowl in a pan of cold water, then beat fast with Dover egg-beater until white and stiff, then put in mould to form.

### THE CUSTARD TO PUT OVER.

Yolks of four eggs, pint of milk, three tablespoonfuls of sugar, one teaspoonful of flour or corn starch; flavor with vanilla. Beat sugar, eggs and flour together and stir into the boiling milk. Boil till thick as cream.

## SOUR CREAM PUDDING.

Mrs. H.

One pint of sour cream, four tablespoonfuls of flour, four eggs (yolks and whites beaten separately), half teaspoonful soda, one teaspoonful salt. Stir the whites in lightly at the last. Bake half an hour. Wine sauce, or butter and sugar rubbed to a cream, with nutmeg.

## TAPIOCA PUDDING.

Aunt Hettie.

Four tablespoonfuls of tapioca with one cup of water, soaked over night. Take the yolks of four eggs, one cup of sugar, one quart of boiling milk; stir in the mixture and thicken, then beat the whites. Put pudding in a dish, the whites on top, and dip custard over it.

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## WITH FIVE EGGS.

## ALMOND PUDDING.

Author.

One-fourth pound shelled almonds, one pint milk, five eggs, whites only, one-half teacup powdered sugar. Blanch the almonds by pouring boiling water over them; skin them, dry and grate on the grater. Beat the eggs and the sugar well together, then add the milk and the almonds. Bake half an hour in slow oven. When cold put bits of currant jelly on the top; eat with sweetened cream flavored with vanilla, or with whipped cream.

## BREAD AND BUTTER PUDDING.

E. B. M.

Butter a pie dish well, then cover the bottom with dried currants and candied peel, then a layer of bread and butter, in thin slices, until the dish is nearly full, having currants on top. Pour over this a custard.

## CREAM PUFFS. No. 1.

Author.

One coffee cup of flour, one coffee cup of boiling water, one-half coffee cup of melted butter, three eggs, beaten separately. Pour the boiling water over the flour and butter, and stir till cool; then add the eggs. Drop in muffin rings and bake twenty minutes in a moderate oven. When done split open and fill with custard. Sprinkle with powdered sugar. This makes twelve cakes.

CUSTARD FOR PUFFS.—One teacup of milk, two eggs, one-half tablespoonful corn starch, one heaping tablespoonful sugar.

## CREAM PUFFS. No. 2.

Author.

To one-half pint of boiling water add a little salt, butter half the size of an egg, and stir into it one cup of flour well sifted. (Do not dissolve flour first). When this thickens like pastry stir in four or five eggs, beaten together. Take from the stove and drop here and there a tablespoonful in a pan, and bake. Open puff when done and fill with cold custard. Sift powdered sugar over the top. The puffs may be either hot or cold when filled.



## CHOCOLATE PUDDING.

Author.

One quart of milk, one cup of powdered sugar, four tablespoonfuls grated chocolate, five eggs, one teaspoonful vanilla. Heat the milk and chocolate. When the chocolate is dissolved, remove from the stove, cool and add the yolks of eggs and vanilla. Bake twenty-five minutes. Beat the whites with four tablespoonfuls powdered sugar, and put on top of pudding, and return to oven to brown.

## DELMONICO PUDDING.

Aunt Robinson.

One quart of milk, three tablespoonfuls corn starch, five eggs. Mix the starch with a little cold milk, stir into the quart of milk just before it comes to the boiling point. Boil three minutes. Separate the yolks and whites of the eggs; beat the yolks with six even tablespoonfuls of fine sugar. Mix the hot corn starch with the eggs and sugar; flavor with vanilla. Beat the whites to a stiff froth; add three tablespoonfuls of sugar, flavor with vanilla. Put the custard in a deep dish. Put the icing on in the form of kisses. Bake a light brown.

## DELIGHT PUDDING.

Mrs. S.

Two cups milk, five eggs, four tablespoonfuls flour, one-half teaspoonful salt. Mix the flour with a little of the cold milk, and add it to the rest of the milk and the beaten yolks of the eggs. Then beat up three of the whites to a stiff froth with the salt; add to the pudding and bake. Eat with lemon sauce.

## EVE'S PUDDING.

A. E. I.

Grate three-fourths pound stale bread, mix it with three-fourths pound suet shredded fine, the same quantity each of dried currants and chopped apples, five eggs, grated rind and juice of one lemon, one-half cup of water. Steam or boil in mould three hours.

## FARINA PUDDING.

Mrs. McK.

Four tablespoonfuls farina, one quart of milk, boil twenty minutes; put in a dish with yolks of five eggs and one-half cup of sugar, beat whites very stiff, and add two tablespoonfuls of powdered sugar, and put it on the pudding in drops. Place in oven and bake ten minutes. Serve with wine sauce.

## LEMON PUDDING.

Cousin Eva.

Beat together three-fourths of a pound of sugar, one-half pound of butter, five eggs beaten to a froth, two large spoonfuls of grated bread, the juice of one large lemon, and one-half the rind grated. Bake in plates with paste below.

## SNOW PUDDING.

Author.

Dissolve one-half box gelatine in one pint boiling water; beat until nearly cold, then add two teacups powdered sugar, and the juice of two lemons. When this is cold, *but not hardened*, break into the compound the whites of two eggs, and beat the whole to a

stiff froth. Make a soft custard, using the yolks of the two eggs with three others to a quart of milk. Flavor with vanilla when the custard is cold, and pour over the pudding when served.

### VELVET PUDDING.

Author.

Five eggs beaten separately, two cups white sugar, four tablespoonfuls corn starch, three pints milk, pinch of salt. Bring the milk to boiling point, stir in the well-beaten yolks and one cup sugar, then the corn starch dissolved in a little cold milk, and the salt. Boil until it thickens, take from fire, pour into baking dish and bake. When nearly done pour over the top the well-beaten whites and the other cup of sugar. Brown lightly.

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### WITH SIX EGGS.

### APPLE PUDDING WITHOUT PASTRY.

Pare and cut up enough apples to weigh two pounds; boil them and rub through a colander; add a large spoonful of butter while they are hot, and when cold add half a pound of crushed white sugar, six well-beaten eggs, and the grated rind of a lemon. Pour the mixture into a deep dish and bake for half an hour.

### BATTER PUDDING.

Aunt Hettie.

Six eggs, one quart of milk, ten spoonfuls flour, salt; bake one-half hour. Ice Cream sauce (see pudding sauces).

## CAKE PUDDING.

Cousin Eva.

One cup of butter, one cup of cream, three cups of sugar, one-half teaspoonful of soda, one quart of sifted flour, six eggs, a little brandy. Bake it as a cake.

## COCOANUT PUDDING. No. 1.

Author.

One pint of milk, six heaping tablespoonfuls prepared cocoanut, one-half teacup sugar, whites of six eggs beaten to a froth and added last. Bake slowly three-fourths of an hour. Eat with cream flavored with vanilla and sweetened. Very good without the cream. Eat either hot or cold.

## COCOANUT PUDDING. No. 2.

Mrs. H. A. C.

One coffee cupful of grated cocoanut in one quart of cold milk. If it is the prepared cocoanut, let it stand ten or fifteen minutes in the milk to soften. Beat six eggs very light, then add one cup of fine sugar, stirring all together; bake in a rather quick oven until the eggs become firm, but not a minute longer. To be eaten cold.

## CREAM PUDDING.

Aunt Robinson.

One pint sweet cream, one pint sour cream, six eggs, enough flour to make a thin batter, one teaspoonful soda dissolved in water or in the sour milk; a little salt. Bake an hour and eat hot with a rich wine sauce.

## ORANGE PUDDING.

Aunt Robinson.

Two large oranges grated and squeezed; beat six eggs and stir together a teacup of melted butter and the same quantity of sugar, after which add the oranges with one-half pint of cream; bake in a puff paste. Lemons can be used the same.

## SPONGE PUDDING.

Cousin Eva.

Six eggs, one pint of milk; beat the yolks and whites of eggs separately; smooth to a cream one-half teacup flour with a small portion of milk taken from the pint; place milk in double boiler, and when it reaches the boiling point add flour and a little salt, and cook until thick as custard, then add yolks of eggs and cook for three minutes. Remove from fire and add whites of eggs beaten to a stiff froth. Fill pudding dish and set in pan of boiling water and place in oven. Bake three-fourths of an hour. Allow this time so that the pudding will be eaten as soon as done, as it is liable to fall. To be eaten with Aurora sauce flavored with vanilla.

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## WITH SEVEN EGGS.

## BREAD PUDDING.

Take a baker's loaf of bread and cut it in slices, spread each slice with butter, put it in a pan, and pour a quart of boiling milk over it; let it stand over

night. In the morning add seven eggs beaten very light, one quarter pound of sugar, one pound of raisins, and spices to the taste, cinnamon, nutmeg and mace. Bake as you would pound cake and eat with sauce.

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### WITH EIGHT EGGS.

### BATTER PUDDING.

Aunt Hettie.

One quart of milk, eight eggs beaten separately, twelve tablespoonfuls of flour. To be eaten with Ice Cream sauce.

### ENGLISH PUDDING.

Mrs. H.

One pound of brown sugar, half pound of butter, one pound of bread crumbs, one pound of stoned raisins, half pound of currants, quarter of a pound of citron, eight eggs, two nutmegs; boil six hours or longer. Can keep as you would fruit cake.

### PLUM PUDDING. (Baked).

Mrs. J. J. Quetting (Author's Aunt).

Into a quart of boiling milk put a sufficient quantity of grated bread crumbs to make a tolerably thick batter. Let it stand until lukewarm, when it must be beaten well, and a half pound of butter and the same quantity of sugar be stirred into it; add eight eggs well beaten, half pound of raisins, stoned, cut and



floured, half pound of currants washed and dried and dredged with flour, quarter of a pound of citron sliced and floured, also a nutmeg; a little brandy or wine may be added if preferred. Beat all well together, and pour into a buttered mould or dish, and bake slowly for two hours.

Make a sauce of three beaten eggs, a cup of sugar, and a gill of milk seasoned with lemon. Stir over the fire until it becomes as thick as cream, but do not let it boil, and add two wineglasses of brandy or sherry wine. This pudding may be boiled. Put it in a cloth which must be previously scalded and floured, lay it in a round-bottomed bowl while the mixture is being put in; leave room for it to swell, and tie up very tightly. Drop into boiling water, of which there must be enough to cover the pudding well, and replenish from the teakettle as it evaporates. Turn the pudding frequently. When it is done it should be dipped into a pan of cold water to prevent it adhering to the cloth.

### TIPSY PUDDING.

Slice any kind of nice cake, sprinkle each piece with blanched almonds pounded. Fill a pudding dish with this; cover with nice egg-nog; set into the oven about five minutes, then pour over the whites of five eggs beaten to a stiff froth; serve this while hot.

#### EGG-NOG FOR THE ABOVE.

Yolks of eight eggs, one and one-half pounds of white sugar; beat very hard until all of the sugar is dissolved; add one teacup of rich cream and two and one-half cups of best whisky. Beat the whites of the eggs very light and stir into the egg-nog.

## WITH TEN EGGS.

## BAKED BATTER PUDDING.

Miss S.

To ten eggs well beaten add twenty-four tablespoonfuls flour; beat this very thoroughly; add as much milk as will make it as thick as soft custard; pour into a hot buttered pudding dish; bake in a quick oven. Serve with a rich sauce.

## BATTER PUDDING. No. 1.

Cousin Eva.

One quart of milk or cream, one pound of sugar, ten eggs, two tablespoonfuls of flour; bake or boil. Serve with Ice Cream sauce.

## BATTER PUDDING. No. 2.

Cousin Eva.

Three pints of milk, two pints of flour, ten eggs.

## COCOANUT PUDDING.

Author.

One quart sweet milk, one cup powdered sugar, ten tablespoonfuls grated cocoanut, whites of ten eggs well beaten. Bake one hour evenly and slowly, and serve cold with sugar and cream.

## LEMON PUDDING.

Miss B.

Ten eggs beaten separately very light, one cup of sugar, one lemon, stir the yolks of the eggs and sugar together very light, then grate half the rind of the

lemon and also the pulp in with the sugar and eggs, then beat the whites of the eggs light, and put in the other half of the lemon grated, and mix all together, beating very thoroughly. Bake in a pudding dish about a half hour.

### PLUM PUDDING.

Aunt R.

One cup of suet chopped fine, one cup of raisins, one and one-half cup currants, one cup baker's rusk grated fine, one-quarter cup of sugar, ten eggs, one slice of citron, one wineglass brandy, nutmeg, a little salt. Boil three hours in a kettle of boiling water with plate on bottom to keep from burning.

### ENGLISH PLUM PUDDING.

Warne. 1

One pound of raisins, one pound of currants, one-fourth pound of Sultana raisins, one pound of suet three-fourths pound of bread crumbs, three-fourths pound of citron and orange peel mixed, one pint of milk, ten eggs, one small nutmeg, one glass brandy.

Stone the raisins and divide them; wash and dry the currants and Sultanas and cut the peel into slices; mix all these with the bread crumbs, flour, and suet chopped very fine; add the grated nutmeg and then stir in the well-beaten eggs, brandy and milk. When the ingredients are well blended put the pudding into a mould, tie a floured cloth over it and boil it. When done turn it out, and serve it with burning brandy over it, or arrowroot sauce. Time to boil, six hours.

## QUEEN'S PUDDING.

One pound sugar, three-fourths pound butter, one pound flour, one-fourth pound currants, one-fourth pound cake crumbs, ten eggs, one-half pint milk, one teaspoonful mace; mix sugar and butter together; bake in a slow oven. Old cake broken up fine can be used. To be eaten hot with liquid sauce.

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## WITH TWELVE EGGS.

## ENGLISH PLUM PUDDING.

Mrs. A. Palmer.

One pound of beef suet, chop fine, one pound of flour, one pound of currants, one pound of raisins stoned, one nutmeg, one dozen eggs, one-quarter pound of citron, one small teaspoonful of salt, one-half pint of sweet milk. After mixing well the above ingredients, put into buttered bowls; dip a cloth into boiling water and sprinkle well with flour. Tie the cloths carefully over the bowls to prevent the water from getting into the pudding. Put the bowls into boiling water which must be kept boiling for six hours.

## MARLBOROUGH PIE OR PUDDING.

Mrs. A.

One quart of apples after cooking, run through the colander. Take twelve eggs, beat separately very light, one-quarter of a pound of butter, six spoonfuls of sugar, one nutmeg, one lemon, grate the rind and add the juice. Bake in patty tins lined with puff paste.

## PUDDING SAUCES.

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### WITHOUT EGGS.

#### CREAM SAUCE. No. 1.

Aunt Hettie.

One-half cup of butter, one cup powdered sugar, one-fourth cup of cream, four tablespoonfuls of wine, or one teaspoonful of vanilla. Beat the butter to a cream, add the sugar gradually, beating all the while. When light and creamy gradually add the wine, then the cream a little at a time. When all is beaten smooth, place the bowl in a basin of hot water and stir until the sauce is smooth and creamy; no longer. It will take only a few minutes. This is a delicious sauce, and if well beaten and not kept in the hot water long enough to melt the sugar, it will be white and foamy all through.

#### CREAM SAUCE. No. 2.

Sister M. H.

One-half pound of sugar, one-fourth pound of butter, four tablespoonfuls of sweet cream, juice and rind of one lemon.

#### CREAM SAUCE. No. 3.

One-fourth cup of butter beaten to a cream, add one cup of sugar, one teaspoonful of corn starch or more thickened with boiling water and stirred into the butter and sugar. Flavor before adding starch.

## LEMON SAUCE.

Sister J. H.

One cup of sugar, one-half cup of butter, one lemon, all the juice and half the grated rind, one-fourth teaspoonful of nutmeg, three tablespoonfuls boiling water. Set in a pan of boiling water to keep hot.

## MAPLE SYRUP.

Sister J. H.

Four pounds of maple sugar, one quart of water. Boil till it thickens, and bottle.

## MOLASSES SAUCE FOR DUMPLINGS.

One teaspoonful of butter, one coffee cup of molasses, juice of one lemon. Boil three minutes.

## WINE SAUCE. No. 1.

Author.

One-half cup of butter, two cups of powdered sugar, one glass of sherry wine or brandy; warm the butter very slightly, then add the sugar, beat to a cream, and then the wine or brandy; fill a mould and set in a cold place until wanted, then grate the nutmeg over it.

## WINE SAUCE. No. 2.

Author.

One-half pint boiling water, thickened with flour dissolved in a little cold water, to the consistency of cream, a piece of butter size of a walnut, two tablespoonfuls of sugar, four tablespoonfuls of wine or brandy. Very nice made with cream instead of water.



WITH ONE EGG.  
AURORA OR ICE CREAM SAUCE.

Author.

One teacup of powdered sugar, two tablespoonfuls of butter. Beat to a cream, then beat an egg lightly and add to the butter and sugar; pour in sufficient boiling water to make the sauce the consistency of thick cream. Flavor with vanilla; enough for four or five persons. Very fine. This sauce looks like ice cream if properly prepared. Care must be used in adding the boiling water, so small a quantity is required.

FOAMING SAUCE.

E. B. M.

Beat a cup of sugar with a quarter of a pound of butter until it is light and creamy; add the well-beaten yolk of one egg, then the white beaten to a stiff froth, and beat vigorously. Stir in a wineglass of wine *very gently*, or use water and flavoring instead. Set the bowl over the teakettle until the mixture is the thickness of cream. On no account allow it to boil or the sauce will be spoiled.

LEMON SAUCE.

Cousin Millie.

One large cup of sugar, one-half (scant) cup of butter, one lemon, all the juice and half the rind grated, one egg, three tablespoonfuls boiling water, nutmeg. Cream the butter and sugar, add the egg to the lemon and nutmeg; beat hard ten minutes, add spoonful at a time to the boiling water. Put into a tin pail, and stand in a saucepan of boiling water, which keep boiling till it heats the sauce without boiling. Serve hot.

## PUDDING SAUCE. No. 1.

Aunt Robinson.

One-half cup of butter, one cup of sugar, one wine-glass of wine, one egg well beaten, one cup of boiling water, added just before serving. Nutmeg to taste.

## PUDDING SAUCE. No. 2.

Mrs. S.

Two tablespoonfuls of butter, four tablespoonfuls of sugar, one tablespoonful of flour, white of one egg. Beat to a cream in an earthen dish, the butter, sugar and flour, then add the white of an egg beaten to a stiff froth, and a teacup of cream. Boil up, flavor and serve.

## WINE SAUCE. No. 3.

Aunt Robinson.

One cup of sugar, one cup of butter, one cup of wine, one egg. Beat the egg, butter and sugar together. Scald the wine and add; stirring all the time.

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## WITH TWO EGGS.

## BRANDY SAUCE.

Sister Fannie.

One-half cup of butter, one cup of sugar, two teaspoonfuls of flour, the yolks of two eggs. Beat butter and sugar to a cream, then add flour and well-beaten yolks of eggs; add one pint of boiling water, and cook to the consistency of cream, and add whites of eggs beaten to a stiff froth. Remove from fire, and flavor with two tablespoonfuls of brandy.

## WINE SAUCE. No. 1.

Author.

Put into a tin basin two eggs and one cup of sugar, beat thoroughly. Have a pan of boiling water on the stove, place tin basin containing egg and sugar in it, stir constantly till it comes to a boil. Lay a piece of butter size of a walnut in sauceboat, pour the heated mixture over it, and flavor with sherry wine, vanilla or both. This can be made early in the morning and set aside, as it should be cold when eaten. This is a very nice sauce for plum pudding.

## WINE SAUCE. No. 2.

Author.

One cup of sugar, one-half cup of butter stirred to a cream, whites of two eggs beaten to a stiff froth, then beaten into the butter and sugar. Just as it is wanted at the table, pour on gradually half a cup of boiling water, and flavor with vanilla or a glass of wine. The sauce must not be put on the fire, or stand, as it will separate.

## WINE SAUCE. No. 3.

Cousin Eva.

Two cups of fine white sugar, one cup of butter, two eggs, one wineglass Madeira wine; beat all this together for half an hour. Let it scald, not boil. Serve hot.

## WINE SAUCE. No. 4.

Cousin Eva.

One cup of sugar, one-half cup of butter beaten to a cream, two eggs, one cup of hot water, wine or brandy to taste. Add whites of eggs last, beaten to a stiff froth.

# CAKES.

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## SUGGESTIONS.

Always for nice cake, sift the flour twice. I always add a little flour to the butter and sugar after it is creamed, then a little milk. In making pound cake, beat the flour and butter, then beaten yolks of the eggs which have had the sugar added. Put eggs in cold water to make them beat light. Dissolve soda in a little water, and strain into the milk. Mix cream of tartar with one cup of flour. Strain yolks of eggs. Stir butter with a wooden spoon until soft, then add the sugar until a cream is formed, next add the yolks, then a little flour, and very gradually the milk, stirring the batter all the time. Add the flavoring and spices. Beat the whites to a stiff froth, and place one-half upon the mixture, then the remainder of the flour, except that containing the cream of tartar, which must be added after the other layer of whites. Beat carefully until the ingredients are thoroughly incorporated, and bake immediately. Avoid jarring the cake when in the oven, and also a draft of cold air while baking. If the oven is too hot, cover with a piece of brown paper. A stone jar and a clean piece of linen will keep cake best a long time.

Spinach colors frosting green.

## WITHOUT EGGS. BREAD CAKE.

H. M. C.

One pint of bread dough, two cups of sugar, one cup of butter, one cup of raisins, one tablespoonful of cloves, one of allspice and one of cinnamon. Mix well together in pans in which they are to be baked.

## CHRISTMAS CAKES.

One pint of golden syrup, one pound of flour, two teaspoonfuls of soda dissolved in half a cup of syrup. Boil the rest of the syrup; and, while warm, add a quarter pound of butter, one teacup of citron chopped very fine, one teacup of chopped blanched almonds, fifty cents' worth of cardamon seeds, one teaspoonful of cinnamon, one of chopped lemon peel, the grated rind and the juice of one lemon. Roll out, cut with a small biscuit cutter, and put a whole blanched almond on the top of every cake before you put them in the oven. These are excellent. A German recipe.

## CHRISTMAS KISSES.

Sister Fannie.

One and a half cups of powdered sugar, one-half cup of butter, two cups of grated cocoanut, two tablespoonfuls of corn starch, two teaspoonfuls of baking powder. Roll the cocoanut in the corn starch; then into the sugar; mix the butter with this. Add baking powder to flour, and sift six times. Mix the flour lightly through the above mixture, with a silver fork. Throw all out on a moulding board sprinkled with

flour. Roll quarter of an inch thick, cut with cookie-cutter, and bake on paper not greased.

### COOKIES. No. 1.

Aunt Hettie.

One cup of rich sour cream, two cups of sugar, one teaspoonful of soda, nutmeg or caraway. Flour to roll.

### COOKIES. No. 2.

One and a half teacups of sugar, two-thirds cup of shortening, one cup of milk, one-half teaspoonful of salt, two teaspoonfuls of baking powder.

### DELICIOUS PLAIN DOUGHNUTS.

One cup of sour milk, two tablespoonfuls of sour cream or melted butter, one small teaspoonful of soda, one tablespoonful of sugar, a little salt. Beat the soda into the milk and shortening till it is very foamy. Stir in flour with a spoon till stiff and perfectly smooth. Let them stand two or three hours, or over night. Roll out and fry without kneading.

### FRUIT CAKE.

One-third cup of butter, one cup of sugar, one cup of milk, two cups of flour, one teaspoonful of soda, two of cream of tartar, one teaspoonful of nutmeg, one teaspoonful of cloves, and one of allspice, one cup raisins.

### COUNTRY GINGERBREAD.

One cup of sugar, one cup of New Orleans molasses, two cups of sour cream, four and a half cups of flour,



one teaspoonful of soda, two teaspoonfuls of ginger. Bake in a steady oven.

### GINGER CAKE.

Author.

One-half cup of sugar, one-half cup of molasses, two-thirds cup of luke-warm water, one tablespoonful of lard, one teaspoonful of soda, one-fourth teaspoonful of each kind of spice. Flour to mix soft. Bake in square tin.

### MOLASSES GINGER CAKE.

Cousin L.

Two cups of molasses, one cup of sour milk or buttermilk, one teaspoonful of soda, ginger to taste, flour enough to make a stiff batter.

### GINGER COOKIES. No. 1.

Sister M.

One pint of molasses, one teacup of shortening, one-half butter, one-half lard, one tablespoonful of ginger, one tablespoonful of soda, one teaspoonful of salt. Put the ingredients in a pan and let all come to a boil. Pour this, milk warm, into flour enough to roll out thin.

### GINGER COOKIES. No. 2.

Mrs. Sample.

One cup of molasses, one-half cup of sugar, two-thirds cup of lard or drippings from fried sausage, one-third cup of butter, one small teaspoonful of soda dissolved in a tablespoonful of hot water, one small

teaspoonful of cinnamon, one small teaspoonful of ginger. Flour to roll. Must be very soft. Put the drippings of fried sausage in a pan, pour over boiling water and gather the clear grease from the surface of the water as it rises, leaving the sediment in the bottom of the pan. *Excellent.*

### GINGER COOKIES. No. 3.

One and a half pounds of granulated sugar, one-half pound of butter, one pint of buttermilk, two teaspoonfuls of soda dissolved in the milk, one teaspoonful of ginger. Flour to make it just thick enough to roll three-fourths inch thick; lay on square tin; cross with a wet knife the size you wish. Bake in moderate oven till when you press the top down with the finger, it raises again.

### GINGER COOKIES. No. 4.

Cousin Abby.

One cup of New Orleans molasses, one cup of white sugar, one cup of sour milk, one cup of shortening, one-half butter and one-half lard, one tablespoonful of ginger, one teaspoonful of soda, one-half teaspoonful of salt. Mix soft with flour enough to roll out and cut nicely. Bake in a quick oven.

### GINGER SNAPS.

One pint of molasses, one and a half cups of brown sugar, one cup of lard, one teaspoonful of soda dissolved in hot water, one tablespoonful of ginger, one tablespoonful of cinnamon, scant teaspoonful of allspice, two even quarts of flour sifted. Mix in gradually

until it is so stiff it will not stick to the hands. Knead like bread, till thoroughly moulded. Roll out and cut with cookie cutter.

### GINGER WAFERS.

One cup of sugar, one cup of butter, one cup of molasses, one-half cup of coffee made, one tablespoonful of ginger, one teaspoonful of soda, a little salt. Flour to make soft dough. Roll very thin and bake in quick oven.

### JUMBLES. No. 1.

Aunt Robinson.

One cup of butter, one grated rind and juice of a lemon, one cup of sugar, flour to roll out.

### JUMBLES. No. 2.

Aunt Hettie.

One and one-fourth pounds of sugar, one and one-fourth pounds of butter, two pounds of flour, one nutmeg, a glass of brandy.

### LEMON JELLY CAKE.

Two-thirds cup of butter, two cups of sugar, three cups of flour, one cup of sweet milk, two teaspoonfuls of baking powder, one teaspoonful of lemon essence. Bake in jelly tins.

### MOLASSES DROPS.

Mrs. Durlin.

One and a half cups of molasses, two-thirds cup of cold water, one teaspoonful of saleratus, a piece of butter the size of an egg, a little nutmeg, and flour sufficient to drop from a spoon.

## NUT CAKE.

Miss N.

Two tablespoonfuls of butter, two cups of sugar, one cup of milk, three cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one pint of hickory-nut meats; flavor with vanilla.

## PORK CAKE.

Sister M. H.

One pound of fat salt pork chopped very fine, two cups of boiling water, two cups of molasses, two cups of sugar, one-half cup of sour milk with one teaspoonful of saleratus, two pounds of raisins, one-half pound of citron, five teaspoonfuls of cinnamon, three teaspoonfuls of allspice, one and a half teaspoonfuls of cloves, one nutmeg, eight cups of flour. Bake about two hours. Makes two loaves.

## SEED CAKES.

One pound of sugar, half a pound of butter, one teacup of sour cream, one teaspoonful of soda, one tablespoonful of caraway seeds, flour sufficient to roll out. Cut and bake in a quick oven.

## WHITE FRUIT CAKE.

Cousin B. B. S.

One pound of sugar, one pound of butter, one pound flour, two pounds citron cut in long strips, two pounds of almonds blanched cut fine, two grated cocoanuts. After beating add the fruit. Bake slowly.

WITH ONE EGG.  
COFFEE CAKE. No. 1.

Sister Fredonia.

One cup of molasses, one-half cup of sugar, two-thirds cup of lard and butter, mixed, one egg, one-half cup of cold coffee, one even teaspoonful of saleratus, one heaping teaspoonful of ginger. Flour to make stiff enough to drop in tins. Sprinkle a little cinnamon on top. Half a cup of sour milk may be used instead of the coffee. Dissolve the saleratus in the coffee or milk.

COFFEE CAKE No. 2.

Mrs. Durlin.

One cup of milk, one cup of water, one-half cup of raisins or currants, one-half cup of sugar, one egg, butter size of an egg, one-half cake of compressed yeast. Make as stiff with flour as you would for muffins. Mix. Let it stand over night. In the morning add the raisins. Stir and put in the pans you wish to bake in. Sprinkle sugar and powdered cinnamon over the top; let it stand half an hour, or till light; then bake.

COOKIES THAT WILL KEEP THREE MONTHS

Sister Mary.

Four and one-half cups of flour, two and one-half cups of sugar, one and one-half cups of butter, one scant cup of water, white of one egg, one teaspoonful of soda. Roll thin and bake in a quick oven.

SELMA'S COOKIES.

Author's Cook.

Two teacups of granulated sugar, one teacup of but-

ter, one teacup of sour milk or cream, four teacups of flour, one even teaspoonful of soda, one egg. Beat sugar and butter to a cream, add egg which has been beaten, then the milk, and soda dissolved in the milk, and lastly the flour. Bake in a quick oven. In making these cookies, leave out one-third of a cup of the flour, to rub on the rolling pin and board.

### SUGAR COOKIES.

Mrs. Sample.

One cup of sugar, one cup of shortening, butter and lard, one-half cup of sweet milk, one teaspoonful of salt, one teaspoonful of baking powder, one egg, and flour. Mix soft. Excellent.

### CREAM SPONGE.

Sister Fredonia.

One egg, one cup of sugar, one cup of flour, one-half cup of sour cream, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Flavor to taste. Bake as jelly cake.

### CRULLERS.

Mrs. Johnson.

One and one half teacups of sugar, one-half teacup of sour cream or milk, one-third teacup of butter, one egg, one small teaspoonful soda dissolved in hot water, flour to roll to a tolerably stiff paste.

### DOUGHNUTS.

One cup of cream, good and thick, one cup of sugar, one egg, nutmeg, and a little salt, almost one tea-



spoonful of soda, and two of cream of tartar, flour enough to enable you to roll out; cut them with a biscuit tin.

### DRIED APPLE CAKE.

Aunt Hettie.

One heaping cup of apples, barely cover with cold water; when they swell, stew slowly with a cup of molasses. When they look clear, set them aside to cool. Mix one and one-half cups of brown sugar, one-half cup of butter, and one egg together; add one cup of sour milk, one teaspoonful of soda, two of cream tartar. Spice to your taste, and flour to make stiff as any common cake. Chop the apples, add them to the cake, then if needed stir in more flour.

### DUTCH APPLE CAKE.

Cousin Mary, East Troy.

One pint of flour, half teaspoonful of salt, half teaspoonful of soda, sifted into the flour, one teaspoonful of cream tartar, one-fourth of a cup of butter, one egg, one scant cup of milk, four sour apples, two tablespoonfuls of sugar. Mix in the order given, rub in the butter, mix the egg and milk, and stir into dry mixture. Cut the apples in eighths, press into dough in rows, sprinkle with sugar and cinnamon. Bake twenty or thirty minutes.

### FAVORITES.

Author.

One egg, one teacup of granulated sugar, one-half teacup of butter, one and one-half teacups of flour,

one-half teacup of milk, one-half teacup of raisins, seeded and chopped, one tablespoonful of brandy, one teaspoonful of baking powder, one-half teaspoonful of ground cloves, one-half teaspoonful of allspice, one-half teaspoonful of cinnamon. Beat butter and sugar very light; add the egg, and beat thoroughly; then add milk, with flour mixed with the baking powder; then the spices, raisins and brandy. Two yolks of eggs makes a richer cake than one whole egg. This rule makes sixteen cakes, baked in patty tins.

### COMMON FRUIT CAKE.

Mrs. H. S.

Two cups of brown sugar, half cup of butter, two cups of milk, five cups of flour, two cups of raisins. Sometimes I add the yolk of one egg, spice to your taste, or about three tablespoonfuls of cinnamon, one of cloves, and one of nutmeg. If you have sour milk use one teaspoonful of soda; if sweet milk, three teaspoonfuls of baking powder.

### SOFT GINGER CAKE.

Aunt Hettie.

A cup of warm water, one cup of molasses, one egg, a piece of butter the size of an egg, one teaspoonful of soda, one teaspoonful of ginger, one and a half cups of flour.

### PUMPKIN CAKES.

Aunt Hettie.

One pint of sour milk, one ordinary cup of pumpkin cooked, one tablespoonful of molasses, one heaping tablespoonful of flour, thicken with meal; two teaspoonfuls cream tartar, one of soda, one egg.

## ROULETTES.

Mrs. E. B. M.

One heaping tablespoonful of pulverized sugar, one-half heaping tablespoonful of butter, one egg, one-half cup of flour, one cup of milk.

## VANITY CAKE.

Author.

One cup of sugar, one and one-half cups of flour, one-half cup of milk, one egg, one tablespoonful of butter, one and one-fourth teaspoonfuls of baking powder. Bake in three layers. In the middle put a handful of chopped raisins, figs, almonds, or any fruit desired. Use cocoanut for frosting between the layers. Nice baked in one cake without fruit.

## WALNUT CAKES.

Sister Fredonia.

One egg, one cup of sugar, one teacup of walnut kernels, two tablespoonfuls of flour, a pinch of salt. Drop on tins, teaspoonful at a time. Bake in a quick oven.

## WITH TWO EGGS.

## APPLE CAKE.

Sister Mary.

Take two cups of dried apples, stew just enough to cut easily; chop about as fine as raisins and boil them in two cups of molasses till preserved; drain off the molasses for the cake, then add two eggs, one cup of

butter, one cup of sour milk, four cups of flour, two teaspoonfuls of soda, spices of all kinds, nearly one cup of sugar; add the apples the last thing. Soak the apples over night.

### BREAKFAST CAKE.

Mrs. Harris.

One-half cup of sugar, two eggs, quarter of a cup of melted butter, one and one-half cups of water or milk. Stir in flour enough to make as stiff as cup-cake, adding one-half teaspoonful of soda, and one teaspoonful of cream tartar, one teaspoonful of salt, and a few thin slices of apples.

### BLUEBERRY CAKE.

Cousin Eva.

One pint of sour milk, one pint of blueberries, one cup of sugar, one teaspoonful of saleratus, two eggs, and flour sufficient for thick batter.

### CHOCOLATE CAKE.

Sister Dona.

One cup of sugar, one-half cup of butter, one-half cup of milk, two eggs beaten separately, two cups of flour, one teaspoonful of baking powder.

FILLING.—Two-thirds cup of sugar, two-thirds cup of chocolate, two-thirds cup of water. Boil until thick.

### CHOCOLATE MACAROONS.

One-half pound of almonds blanched and chopped, one-half pound of sugar, two sticks of chocolate, two and one-half tablespoonfuls of flour, two eggs, one

teaspoonful of cinnamon, one teaspoonful of cloves. Drop on buttered paper and brown in a moderate oven.

### COCOANUT JUMBLES.

Aunt Robinson.

Two cups of sugar, one cup of butter, two eggs, one cocoanut grated, one small teaspoonful of soda, which must be mixed in the flour after it is sifted, flour enough to roll.

### COCOANUT MACAROONS.

Author.

Take equal parts of grated cocoanut and powdered white sugar, and mix the beaten whites of two eggs until they form a thick paste. Bake on buttered paper until of a pale brown color.

### COFFEE CAKES.

Aunt Robinson.

One cup of sugar, one-half cup of butter, one-half cup of molasses, one-half cup of strong coffee, one cup of raisins, two cups of flour, two eggs, one teaspoonful of soda, one teaspoonful each of ground cloves, cinnamon and grated nutmeg. Bake in square tins and cut in squares.

### COCOANUT COOKIES.

Sister M. H.

One cup of white sugar, one-half cup of butter, two eggs, one and one-half teacups grated cocoanut, one-half teaspoonful of lemon extract, two teaspoonfuls of baking powder. Make soft dough.

## SOFT COOKIES.

Aunt M.

Two cups of sugar, one of butter, one of buttermilk or sweet milk, five of flour, two eggs, or yolks of four; roll without kneading. If buttermilk, use one teaspoonful of soda, if sweet milk, three teaspoonfuls of baking powder; flavor to taste. (Use less flour and make nice drop cakes.)

## CRULLERS.

Sister H.

One cup of sour cream, two cups of sugar, two eggs, one-half teaspoonful of saleratus or soda, one-half nutmeg. Mix soft.

## DOUGH CAKE.

Cousin Alice.

Three teacupfuls of dough, two of sugar, one of butter, half teacup of wine, two eggs, spice and fruit, one flat teaspoonful of soda or saleratus, mix and put it into the oven.

## DOUGHNUTS.

Mrs. Jas. Vick.

One heaping coffee cup of granulated sugar, two eggs beaten together, one-fourth cup of butter, one coffee cup and three tablespoonfuls of sour milk, one teaspoonful each of cream tartar and soda, one teaspoonful of salt. Mix soft. Drop in hot lard.

## ELECTA'S DOUGHNUTS.

One cup of coffee sugar sifted, two eggs well beaten, one cup of sour milk, two even teaspoonfuls of cream



tartar mixed in flour, one even teaspoonful of soda, butter size of an egg. Salt. Mix soft. Roll one-fourth inch thick.

### SOFT GINGERBREAD.

Aunt Harris.

Two cups of molasses, one cup of sweet milk, one cup of shortening, four tablespoonfuls of sugar, one large teaspoonful of ginger, one-half teaspoonful of cloves, one teaspoonful of soda, two eggs, one tablespoonful of cinnamon, flour to mix soft.

### LEMON CREAM CAKE.

Mrs. G.

Two eggs, two cups of sugar, two cups of milk or water, quite cold; butter size of two eggs, four cups of flour, four teaspoonfuls of baking powder.

FILLING.—One cup of sugar, one lemon, juice and grated rind, one tablespoonful of butter, one egg; boil until thick. Bake cake in jelly tins, and put filling between when cold.

### LOVE KNOTS.

Sister Mary.

Five cups of flour, two cups of sugar, one cup of butter, lard size of an egg, two eggs, three tablespoonfuls of sweet milk, one-half teaspoonful of soda. Rub butter, sugar and flour together fine; add the remainder, roll thin, cut in strips one inch wide and five inches long, lap across in true love knots; bake in quick oven.

## LUNCH CAKES.

Author.

One cup of sugar, granulated; one and one-half cups flour, one-half cup of butter, scant, one-half cup of milk, two eggs, yolks, one heaping teaspoonful of baking powder mixed with the flour. Flavor with lemon or vanilla. Drop in little patties. Makes fourteen cakes.

## MOLASSES POUND CAKE.

One-half cup of sugar, one-half cup of molasses, two-thirds cup of butter, one-half cup of milk, two cups of flour, two eggs, half a teaspoonful of ginger, half a teaspoonful of cinnamon, one teaspoonful of baking powder.

## PLAIN CAKE. No. 1.

Mrs. Mason.

Beat the yolks of two eggs together, one coffee cup of granulated sugar, one coffee cup of currants, one coffee cup of water, two teacups of flour, two teaspoonfuls of baking powder, one teaspoonful of vanilla.

## PLAIN CAKE. No. 2.

L. M. Hubbard.

One teacup of sugar, one-half teacup of butter, scant, beaten to a cream, whites of two eggs, one cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder, one teaspoonful of essence of lemon. Bake in slow oven. Frost with white of one egg and two tablespoonfuls of powdered sugar, when cool.

## SALLY LUNN OR TEA CAKE.

Author.

One pint of milk, one quart of flour, three teaspoonfuls of baking powder, two eggs beaten separately, one tablespoonful of sugar, one-half teacup of butter, one teaspoonful of salt. Rub baking powder, sugar, butter, salt and flour together, pour in the milk gradually to mix it smooth; add the eggs. Bake in bread-tins. Eat hot.

## SAND TARTS.

Aunt Sarah.

Two cups of sugar, two eggs (leaving out white of one), two cups of butter, three of flour. Roll thin, cut in shape, sprinkle with sugar and cinnamon. Press blanched almonds on top.

## SPICE CAKE.

Author.

Two eggs, half cup of butter, one cup of sour cream, one cup of brown sugar, two and a half cups of flour, one small teaspoonful of soda or saleratus, one cup of chopped raisins, one teaspoonful of cinnamon and allspice each, half a teaspoonful of cloves. Flavor with one tablespoonful of French brandy or a wine-glass of whisky. Roll the chopped raisins in a little extra flour.

## SPONGE CAKE. No. 1.

Sister Fredonia.

Two eggs whipped together, one teacup of flour, one small teacup of granulated sugar, one-half teacup of milk, one teaspoonful of baking powder, one tea-

spoonful of vanilla, a pinch of salt. Beat all the ingredients together and bake quickly. Warm water may be substituted for the milk.

### SPONGE CAKE. No. 2.

Author.

Two eggs beaten separately, add to the yolks two-thirds coffee cup of powdered sugar, one teaspoonful of vanilla, half teaspoonful of salt, half cup of flour, half teaspoonful of baking powder. Add beaten whites, and stir slightly. Bake ten minutes. In making this sponge cake, put all together before mixing.

### TEA CAKE. No. 1.

Author.

One cup of sugar, two eggs, one tablespoonful of butter, one tablespoonful of water, one teaspoonful of baking powder, one small cup of flour. Flavor to taste.

### TEA CAKE. No. 2.

Cousin Alice.

Nice little tea-cakes to be baked in muffin-rings, are made of one cup of sugar, two eggs, one cup and a half of milk, one heaping teaspoonful of baking powder, a piece of butter the size of an egg, and flour enough to make a stiff batter. In this batter stir a pint bowl full of fruit, currants are nice, fresh berries in their season, and even canned ones with the juice drained off. Serve while warm, and they are a dainty addition to the tea-table.

## WAFERS.

One pound of flour, one-half pound of butter, two eggs, one glass of wine and a nutmeg.

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WITH THREE EGGS.  
BREAD CAKE. No. 1.

Sister M. H.

Three large cups of bread dough, two cups of sugar, three-fourths of a cup of butter, one cup of sweet milk, three eggs, one teaspoonful of soda. Work these thoroughly together and add one-half pound of raisins (and other fruit if you wish), one teaspoonful of cinnamon. Let it rise, and bake in a moderate oven. Do not add any flour.

## BREAD CAKE. No. 2.

Mrs. Risley.

Four cups of dough, one large cup of butter, two cups of sugar, three eggs, half a nutmeg, chopped raisins, a little cinnamon, fresh lemon juice, one-third of a teaspoonful of soda dissolved in one tablespoonful of milk. Mix butter and sugar thoroughly, add the yolks, then put into the dough and beat a long time. Add whites, spices, brandy, etc., etc.

## CINNAMON WAFERS.

Miss B.

One pound of white sugar, quarter of a pound of butter, three eggs, half a teaspoonful of soda dissolved in as little water as possible, two tablespoonfuls of ground cinnamon, and flour sufficient to make stiff. Roll very thin and bake quickly.

## COMPOSITION CAKE.

Mrs. O. F.

Three eggs, one and one-fourths cups of sugar, three-fourths cup of butter, one and three-fourths cups of flour, one and one-half cups of fruit, raisins and citron, one nutmeg, one pint of sour cream, one teaspoonful of soda. If preferred, less fruit, say one cup of raisins and citron, may be used.

## CONFECTIONERY CAKE.

Mrs. Allen.

Whites of three eggs well beaten, one teacup of sugar, three-fourths of a cup of butter, three-fourths of a cup of sweet milk, one cup of flour, one teaspoonful of baking powder; flavor with lemon, add a little salt. Bake in two layers.

MIDDLE LAYER.—Yolks of three eggs, half cup of sweet milk, small half cup of butter, scant cup of flour, and a scant cup of sugar; one even teaspoonful of baking powder. Make thick with any fruit desired, either almonds, figs, raisins, or currants, or all together. A little salt.

## COOKIES.

Aunt R.

Two cups of sugar, one cup of sour milk, one cup of butter packed, four cups of flour, three eggs, one teaspoonful of soda, one-fourth nutmeg and a heaping tablespoonful of caraway seed.

## CORN STARCH CAKE.

Author.

Whites of three eggs, one-half cup of butter, one cup



of sugar, one-half cup of sweet milk, one-half cup of corn starch, one cup of flour, one teaspoonful of baking powder. Flavor to taste—bitter almond, best. Stir butter and sugar to a cream; beat whites, and put in last.

### CRULLERS.

Mrs. John Granger.

Two cups of coffee sugar, one tablespoonful of butter, three eggs, one pint of buttermilk, one nutmeg, one heaping teaspoonful of soda in the milk, flour sufficient to roll out. Fry in hot lard. Splendid.

### DELICATE CAKE.

Aunt Mary.

One cup of sugar, two cups of flour, one-half cup of milk, one-half cup of butter, one teaspoonful cream of tartar, one-half teaspoonful of soda, whites of three eggs.

### DOUGHNUTS.

Aunt Mary.

One pint of milk, two quarts of flour, two cups of powdered sugar, or "A" sugar rolled until fine with ordinary rolling pin, three eggs, one small nutmeg, two large tablespoonfuls of baking powder, butter size of a small egg. Melt the butter before mixing, and drop the dough from a spoon into hot lard.

### GINGERBREAD.

Maggie.

One cup of sugar, one cup of butter, one cup of

molasses, one cup of sour milk, two cups of flour, three eggs, one tablespoonful of cinnamon, and one of ginger.

## JELLY FRUIT CAKE.

Cousin Alice.

Two cups of sugar and two-thirds of a cup of butter beaten to a cream, one cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder, three eggs, one teaspoonful of vanilla. To one-half of the cake add one tablespoonful of molasses, one tablespoonful of brandy, one tablespoonful of cinnamon, one teaspoonful of cloves, one-half teaspoonful of allspice, one-half nutmeg, one cup of chopped raisins, one-half pound of citron. Bake in layers, two of light and two of dark. Spread jelly between the layers when slightly cool. Have a light one on top. Spread a white frosting over all.

## ROLLED JELLY CAKE.

Sister J. H.

One cup of white sugar, one cup of flour, three eggs, two tablespoonfuls of milk, one-half teaspoonful of baking powder. Bake in a flat pan; when nearly cool spread with currant or lemon jelly and roll.

## JUMBLES. No. 1.

Mrs. B.

One cup of butter, one cup of sour cream, three cups of sugar, three eggs, one-half nutmeg, one-half teaspoonful of soda in a little hot water. Mix soft,

with just sufficient flour to roll out. Cut with a round cutter with a hole in the middle. Bake in a quick oven.

### JUMBLES. No. 2.

Sister M.

One pound of butter, one pound of sugar, two pounds of flour, three eggs, nine teaspoonfuls of water, three teaspoonfuls of baking powder; salt and flavor to taste. Roll and bake in a quick oven. These will keep a month.

### LANCASTER CAKE.

Mrs. C. P.

One pint of sour cream, blanch and pulverize one pound of almonds, whites of three eggs, four tablespoonfuls of sugar; mix the almonds with the cream and sugar, beat the whites to a stiff froth with two extra tablespoonfuls of sugar, and add to the cream. Mix all together; it should be as thick as sponge cake batter. This is to be put between layers of cup or delicate cake, as you would in making jelly cake.

### LAYER CAKE.

Author.

One cup of sugar, one-half cup of butter, one and one-half cups of flour, one-half cup of milk, whites of three eggs, one and one-half teaspoonfuls of baking powder.

### JELLY.

Grated rind and juice of one lemon, one cup of sugar, yolks of three eggs, one teaspoonful of butter. Mix well, and bake until thick enough to spread on layers—about ten minutes.

## LUNCH CAKE.

Author.

Three eggs, one full teacup of granulated sugar, one-half teacup of butter, one-half teacup of milk, two and one-half teacups of flour, two teaspoonfuls of baking powder, one teaspoonful of vanilla. Sift the flour, and mix with it the baking powder; set aside till needed. Beat butter and sugar to a cream, add the beaten yolks, then the flour and milk by degrees, then vanilla, and lastly the beaten whites. Beat together lightly and bake.

## MACAROONS.

Author.

Three eggs, half pound of loaf sugar, one pound of blanched almonds, quarter of a pound of bitter almonds. Beat eggs separately to a froth, add the sugar to the yolks, then the whites, and lastly the almonds. Drop on buttered paper, and bake on tins in a quick oven for fifteen minutes until of a pale brown color.

## MARBLE CAKE.

Mrs. C. P.

One cup of butter, two cups of sugar, three and a half cups of flour, three eggs, one cup of milk, two teaspoonfuls of baking powder.

FOR THE DARK.—Take two tablespoonfuls of molasses, one teaspoonful of cloves, one of cinnamon, and one of nutmeg. Put this in a teacup of the above mixture, and then pour the white and dark into the pan in alternate layers.

## MOLASSES CAKE.

One cup of molasses, two cups of brown sugar, one cup of lard and butter, half and half, one cup of sour milk, three eggs, one and one-half teaspoonfuls of soda, three teaspoonfuls of ground cinnamon, one-half teaspoonful of ground cloves, one-half teaspoonful of ground allspice, three and one-half cups of flour. Spread in tins, bake and cut when cold. It is also very nice to eat warm.

## NEW YORK CREAM CAKE.

Mrs. Durlin.

One-half cup of butter, one cup of granulated sugar, one-half cup of milk, two cups of flour, one teaspoonful of baking powder, whites of three eggs. Mix butter and sugar together, add milk and flour with baking powder, a little at a time; lastly the well-beaten whites. Bake in two layers in a quick oven, fifteen minutes.

FILLING AND FROSTING.—Yolks of three eggs, one cup of powdered sugar, one-half teaspoonful of vanilla. Beat fifteen minutes. The juice of a lemon may be substituted for vanilla if preferred.

## ORANGE CAKE.

Mrs. M. K.

One cup of sugar, one cup of flour, three eggs, beaten separately, two tablespoonfuls of cold water, two teaspoonfuls of baking powder, one grated orange. Save the white of one egg for frosting.

## QUEEN'S CAKE.

Aunt Robinson.

One pound of flour, one pound of sugar, three-fourths pound of butter, one cup of cream, three eggs, one-fourth teaspoonful each of grated nutmeg and ground mace, three teaspoonfuls of baking powder, raisins and currants.

## RIBBON CAKE.

A. E. L.

Three cups of flour, two cups of sugar, one cup of sweet milk, one-half cup of butter, three eggs. Beat the sugar and butter to a cream; then stir in the milk and flour by degrees; beat thoroughly. Add the beaten whites of eggs, and lastly two heaping teaspoonfuls of baking powder in a little of the flour, and one teaspoonful of flavoring. Take half of this mixture, and make a nice pink with cochineal. Make another cake with the yolks of eggs, same as above. Take half and grate chocolate in it until it is a nice brown, then bake in layers. Put together with frosting, with chopped raisins and nuts of all kinds between the layers. May be made as above, with two eggs.

## ROCK CAKE.

E. B. M.

One pound of dried flour, one-third pound of powdered sugar, one-fourth pound of butter, beaten to a cream, one-half pound of dried currants, three well-beaten eggs. Flavor with grated lemon peel and a spoonful of brandy. Prepare the baking plates by sprinkling a little flour on them and drop the batter



on them, a tablespoonful at a time. The batter should be stiff, so that the top of the cakes will remain rough; stick them with blanched almonds, sliced. Bake in a slack oven a light brown.

### SELMA CAKE.

Author.

One coffee cup of granulated sugar, one-half coffee cup of butter, two-thirds coffee cup of milk, two coffee cups of flour, three eggs, two teaspoonfuls of baking powder, one-half teaspoonful of vanilla. Beat butter, sugar and yolks to a cream; add flour and powder, lastly whites of eggs.

### SPONGE CAKE. No. 1.

Author.

Three eggs, not quite one teacup of sugar, one and one-half tablespoonfuls of milk, one heaping teacup of flour, one teaspoonful (even) of baking powder. Flavor with lemon. Put all together. Beat well three minutes.

### SPONGE CAKE. No. 2.

Cousin Alice.

One cup of sugar, one cup of flour, and one tablespoonful of vinegar, and two of water to every three eggs. Use the juice of one lemon instead of vinegar if convenient. Beat the yellows of the eggs very light, then add the sugar and beat well together, then the vinegar and water. After beating the whites to a froth add them, and lastly stir in the flour very gently.

## WHITE CAKE.

Mrs. T. J. Stewart, Bangor, Me.

One-half cup of butter, one and one-half cups of sugar, three-fourths cup of milk, two and one-half cups of flour, whites of three eggs, teaspoonful of cream tartar, and one-half of soda. Flavor with bitter almond.

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## WITH FOUR EGGS.

## CITRON CAKE.

One cup of sugar, one-half cup of butter beaten to a cream, one-half cup of milk, two cups of flour, one cup of citron sliced very thin, one teaspoonful of cream of tartar, one-half teaspoonful of soda, whites of four eggs beaten stiff. Bake in one loaf.

## CURRANT CAKE.

Aunt Robinson.

Two cups of sugar, one cup of butter, one cup of buttermilk, three cups of flour, one pound of fruit, one-half of a nutmeg grated, one-half teaspoonful of saleratus, four eggs.

## RAISED DOUGHNUTS.

M. E. D.

Make a sponge of one pint of warm water and one-half cup of yeast. When light add one pint of milk and one scant pint of lard, warmed together. Beat together four eggs and one and one-half pints of sugar, nutmeg and salt. Make a dough, the consistency of soda biscuits. Dissolve a small teaspoonful of soda in

a little water, and add when mixing. Cut in squares, let it stand till light, and fry. In cool weather this dough will keep for several days.

### DOUGH CAKE.

Take as much dough as you would for a loaf; it makes no difference whether it is sponge or after it is first worked. One cup of butter, two cups of brown sugar, four eggs, one cup of raisins, one cup of currants, one tablespoonful of cinnamon, one of cloves, one grated nutmeg, flour enough to stiffen. Let it rise and bake.

### COOKIES. No. 1.

Aunt Robinson.

One cup of butter, two cups of sugar, four eggs, four tablespoonfuls of sour cream, half teaspoonful of soda, grated rind and juice of one lemon, two teaspoonfuls of cream tartar. Flour enough to make a soft dough.

### COOKIES. No. 2.

Mrs. Hutchinson.

One cup of milk, two cups of sugar, four cups of flour, four yolks of eggs, one teaspoonful of salt, one teaspoonful of soda, one teaspoonful of lemon, one teaspoonful of vanilla. Bring milk and sugar to the boiling point, stir in the flour; when it thickens, remove from fire, cool, and add the yolks, soda, salt, lemon and vanilla. Take off a little of the dough at a time, roll out, cut with a biscuit cutter, and bake. No shortening is required. Delicious.

## ENGLISH WALNUT CAKE.

Aunt M.

Two cups of sugar, three-fourths cup of butter, three cups of flour after it is sifted, one cup of cold water, two cups of walnut kernels added last, three teaspoonfuls of baking powder, four eggs; or bake in layers, and put kernels in icing between the cakes.

## FEDORA CAKE.

Aunt Robinson.

One pound of butter, one teaspoonful of soda, one pound of sugar, one wine-glass of brandy, one pound of flour, one-quarter of a nutmeg, one pound of raisins, one-half teaspoonful of ground cloves, one-half pint of sour cream, four eggs.

## FIG CAKE.

Sister Dona.

One pound of figs, two cups of sugar, one cup of milk, three cups of flour, two-thirds cup of butter, three teaspoonfuls of baking powder, whites of four eggs. Bake in two square pie tins. Split the figs and put on top of the cakes *before baking*. Put together with icing. Turn the cakes together so the figs are in the centre. Ice the top and sides, and cut in squares. Be sure and have the figs fresh and moist.

## FRIED CAKES.

Mrs. Dodge.

One pint of milk, two cups of sugar, one tablespoonful of butter, two teaspoonfuls of cream of tartar, one teaspoonful of soda, four eggs; flour to mix very soft.

## SOFT GINGERBREAD.

Two cups of molasses, one cup of sugar, one cup of butter, one cup of sour milk, four eggs, one tablespoonful of soda, one tablespoonful of ginger, one of cinnamon or nutmeg, four cups of flour, full measure. Bake in small tins. *Excellent.*

## GOLD CAKE.

Yolks of four eggs, half a cup of butter, one cup of sugar, half a cup of milk, one and one-half cups of flour, one citron, one heaping teaspoonful of baking powder.

## HICKORY NUT CAKE.

Mrs. B.

One and one-half cups of sugar, one-half cup of butter, three-fourths cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder sifted with the flour, whites of four eggs beaten to a stiff froth, one cup of meats broken or chopped added last, rubbed in a little flour to keep from sinking to the bottom of the cake.

## HONEY CAKE.

One cup of butter, two cups of honey, four eggs, beaten separately and together, one-half cup of sour milk, one teaspoonful of soda, one teaspoonful of essence of lemon, flour enough to make it as stiff as can be well stirred. Quick oven.

## ROLL JELLY CAKE.

Four eggs, one cup of sugar, one cup of flour, one teaspoonful of water, one teaspoonful of baking powder. Bake in flat tin. Spread with jelly and roll.

## LEMON CAKE.

Mrs. B.

Four eggs beaten together, two cups of sugar, two cups of flour, two teaspoonfuls of baking powder, two-thirds of a cup of boiling water, a pinch of salt. This is to be baked in jelly cake pans. Then take one large lemon (cut the outside rind off) grate it on a dish, stir half in the cake and half in the icing, which must be prepared in the usual way, keeping out sufficient icing without the lemon, to place on top the cake. Stir all well together before adding boiling water. Bake in a well-heated oven.

## MARBLE CAKE.

Author.

WHITE PART.—One cup of white sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, whites of four eggs.

DARK PART.—One cup of brown sugar, one-half cup of molasses, one-half cup of butter, one-half cup of sour cream, yolks of four eggs, two and one-half cups of flour, one-half teaspoonful of soda, one teaspoonful of cinnamon, one-half teaspoonful each of cloves and allspice, one-half nutmeg.

## NUT CAKE.

Sister Dona.

Two cups of sugar, one cup of butter, three cups of flour, one cup of cold water, four eggs, one teaspoonful of soda, two teaspoonfuls cream of tartar, two cups of hickory nuts or white walnut meats, carefully picked out, and added last of all.



## RAISIN CAKE.

Half-pound of butter, three-quarters of a pound of sugar, four eggs beaten together, one gill of sour cream, one teaspoonful of soda, one wineglass of brandy, one of wine, one pound of raisins, and one of currants.

## SILVER CAKE.

Mrs. H. H. Risley.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, one teaspoonful of baking powder, the whites of four eggs; flavor with rose.

## SPANISH BUNS.

One pint of flour, one pint of sugar, one cup of sweet milk, one cup of butter, four eggs, one tablespoonful of cinnamon, one teaspoonful of cloves, two teaspoonfuls of baking powder. Bake, frost, and cut in bars.

## ROLLED SPONGE CAKE.

One cup of sugar, one cup of flour, four eggs, one teaspoonful of baking powder, two tablespoonfuls of water. Spread with jelly, and roll if you wish.

## TRI-COLORED CAKE.

Mrs. C. W. T.

One coffee cup of white sugar, two-thirds of a coffee cup of cream or milk, one coffee cup of flour, one tablespoonful of butter, one teaspoonful of cream of

tartar, one-half teaspoonful of soda, whites of four eggs. Use three flavorings.

Make another cake the same, using the yolks; then another, using red sand of white sugar. Bake in sheets three-fourths of an inch thick. Place the white on top, and the yellow on the bottom, using the beaten white of an egg to make them adhere.

### WASHINGTON CAKE.

Aunt Robinson.

One pound of sugar, three-fourths pound of butter, one and one-half pounds of flour, one pound of raisins, one-half pound of citron, one nutmeg, four eggs, one teacup of sweet milk, one teaspoonful of saleratus, two wineglasses of wine, one teaspoonful of rosewater. Bake slowly.

### WATERMELON CAKE.

Aunt Morgan.

Two cups of pulverized sugar, one-half cup of butter, one cup of sweet milk, three cups of flour, four eggs, two teaspoonfuls of baking powder. Beat sugar and butter to a cream, add the beaten yolks, stir in flour and milk by degrees and beat thoroughly, lastly add the well-beaten whites of the eggs. Take out two-thirds of the mixture and put in cochineal until a light pink. Butter a pan and put in a layer of the pink mixture, then carefully a layer of seedless raisins, a layer of cake, until all is used up. Do not put any raisins in last layer. Add the rest of the mixture and put in oven to bake. Mix baking powder with the flour and sift flour twice.

## PINK AND WHITE CAKE.

Two cups of sugar, three-fourths cup of butter beaten to a cream, one cup of milk, three cups of flour, whites of four eggs beaten stiff, three small teaspoonfuls of baking powder sifted with the flour, one teaspoonful of vanilla. To one-half of the cake add one-half teaspoonful of fruit coloring syrup. Bake in two square tins.

## WHITE MOUNTAIN CAKE. No. 1.

Aunt N.

Four eggs, half a cup of butter, two cups of sugar, one cup of milk, one cup of corn starch, two cups of flour, three teaspoonfuls of baking powder.

## WHITE MOUNTAIN CAKE. No. 2.

Four eggs well beaten, separately; two and one-half cups of sugar, one large cup of butter, one cup of sour milk, five cups of flour, one large cup of raisins, seeded and chopped, one-half cup of orange peel, shredded, one teaspoonful of soda.

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WITH FIVE EGGS.  
CHOCOLATE CAKE.

Mrs. Durlin.

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, one cup of sifted flour, one cup of corn starch, one teaspoonful of vanilla, whites of five eggs beaten stiff, level teaspoonful of baking powder sifted in with the flour, corn starch to be put in last. Bake in jelly tins. Beat sugar and butter to a cream.

**CHOCOLATE PASTE SPREAD BETWEEN LAYERS.**—Six tablespoonfuls of grated chocolate with just enough water to dissolve; set on the stove and stir until it is dissolved. Add yolks of five eggs well beaten with one-half cup of sugar and one teacup of milk. Set back on the stove and stir until it thickens. Add one teaspoonful of vanilla. Spread between layers, and on top.

### COFFEE CAKE.

Mrs. Durlin.

One cup butter, one cup brown sugar, one cup molasses, one cup strong clear coffee, five eggs, one-half pound raisins, one-half pound currants, one-half pound citron, one-half teaspoonful allspice, one-half teaspoonful nutmeg, one teaspoonful ginger, one teaspoonful of soda, four cups flour, a wineglass of brandy or wine if you wish to keep it.

### CREAM DOUGHNUTS.

Aunt Hettie.

To one quart of cream, sweet or sour, add one coffee cup sugar, five eggs and enough flour to form a soft dough. If sour cream is used, add one teaspoonful of soda, nutmeg. Roll thin.

### CRULLERS.

Aunt Hettie.

Five eggs, five tablespoonfuls of melted butter, ten spoonfuls of sugar, flour enough to mix just hard enough to roll well. Roll thin, one-third of an inch; cut in shapes, and fry in hot lard.

## CUP CAKE.

Maggie B.'s.

One cup butter, two cups sugar beaten to a cream, one cup of milk, four cups flour, five eggs, two teaspoonfuls of baking powder, one teaspoonful of vanilla extract.

## FRUIT CAKE.

Author.

One cup of butter, two cups of brown sugar, five eggs, four cups of flour, one cup of sour cream, one teaspoonful of soda dissolved in the cream, one pound of stoned raisins, one pound of citron cut fine, one pound of blanched almonds, one teaspoonful, ground, of mace, the same of cloves, allspice and cinnamon, and one nutmeg. Bake two hours in a slow oven.

## GOLD CAKE.

Author.

Yolks of five eggs, one cup of granulated sugar, one heaping tablespoonful of butter, two and one-half cups of sifted flour, one-half cup of milk, two teaspoonfuls of baking powder. Flavor with lemon.

## JUMBLES.

Aunt Hettie.

One pound of sugar, one pound of butter, one pound of flour, five eggs. Must be stiffer than pound cake. Drop them in sugar, and put a good ways apart. Bake.

## LEMON CAKE.

Mrs. Irwin.

Three cups of sugar, one cup of butter, one cup of milk, four cups of flour sifted, five eggs beaten separately, one-half teaspoonful of soda dissolved in the milk, juice and grated rind of one lemon.

## LEMON JELLY CAKE.

Author.

One coffee cup of granulated sugar, one-half coffee cup of butter, two-thirds coffee cup of milk, two coffee cups of flour, three eggs, two teaspoonfuls of baking powder. Cream butter and sugar, add beaten yolks, then milk, flour and baking powder, lastly the beaten whites. Flavor with lemon essence. Bake in layers.

**FILLING.**—Beat the yolks of two eggs with one teacup of granulated sugar, an even tablespoonful of melted butter, and juice and a little of the grated rind of a large lemon. Cook ten minutes, stirring all the time.

## LENA CAKE.

Author.

Whites of four eggs, two cups of granulated sugar, one cup of milk, two and one-half cups of flour, one-half teacup of butter, two teaspoonfuls of baking powder. Beat the butter and sugar to a cream, add the milk, then the beaten eggs, lastly flour with baking powder. This makes four layers.

**FILLING.**—White of one egg, one cup powdered sugar, juice of half a lemon. Beat white to a froth; add sugar, beat again, add lemon.



## MOUNTAIN CAKE.

Aunt Hettie.

One pound of sugar, one pound of flour, three-fourths pounds of butter, five eggs, a cup of sweet milk, a teaspoonful of cream of tartar, or two teaspoonfuls of baking powder, one-half teaspoonful of soda. Flavor with lemon.

## ORANGE CAKE. No. 1.

Aunt M.

Two cups of sugar, two of flour, half of water, yolks of five eggs, whites of three, one teaspoonful of cream of tartar, half of soda, a little salt, juice and grated rind of one orange; when thoroughly mixed add yolks well beaten, bake like jelly cake. For frosting use whites of two eggs, juice and rind of one orange, sugar enough to make it stiff.

## ORANGE CAKE. No. 2.

Two cups of sugar, half of butter, six tablespoonfuls of sweet milk, whites of three eggs, yolks of five, one grated orange, rind and all, three cups of flour, three teaspoonfuls of baking powder. Bake in jelly pans.

FROSTING TO BE PUT BETWEEN.—One whole orange grated, whites of two eggs beaten, sugar to taste. Frost on top of each cake as for any jelly cake.

## PLUM CAKE.

Aunt Mary.

One pound of sugar, one pound of flour, three-fourths pound of butter, one pound of raisins, one

pound of currants, five eggs, one teacup of sour cream, one teaspoonful of soda, one teaspoonful of cloves scant, one teaspoonful of nutmeg, two teaspoonfuls of cinnamon.

### PYRAMID CAKE.

Mrs. Risley.

One pound of flour, one pound of sugar, one pound of fruit, three-fourths of a pound of butter, five eggs, one teacup of cream, one gill of wine, one gill of brandy, one teaspoonful of saleratus, cinnamon, nutmeg and cloves. Bake one hour.

### RAISIN CAKE.

Author.

One cup of butter, three cups of sugar, four cups of flour, one-half cup of milk, one-half pound raisins, seeded and chopped, or currants, one-fourth pound of citron, five eggs, three teaspoonfuls of baking powder, one teaspoonful of grated nutmeg, cinnamon and cloves.

### WHITE CAKE. No. 1.

Author.

Whites of five eggs, one-half cup of butter, one and three-fourths cups of sugar, two and one-half cups of flour, one cup of milk (sweet), two teaspoonfuls of baking powder, mixed with flour. Beat butter and flour to a cream; add sugar, then milk, lastly eggs beaten to a stiff froth. Flavor with anything preferred. Bake in layers.

FILLING.—One cup of milk, one tablespoonful of

corn starch, two tablespoonfuls of cocoanut, two tablespoonfuls of sugar. Boil the cocoanut in the milk, and thicken with the corn starch, dissolved.

### WHITE CAKE. No. 2.

Sister J. H.

One cup of butter, two cups of sugar, three cups of flour, whites of five eggs, two teaspoonfuls of baking powder, one-half cup of milk, one-half teaspoonful of bitter almond.

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### WITH SIX EGGS. ALMOND JUMBLES.

Cousin Alice.

One pound of butter, one pound of sugar, one and a half pounds of flour, six eggs, leaving out the whites of four; flavor with nutmeg; blanch the almonds, chop them up, mix with white sugar, and place on top. One-half pound of almonds in the shell is sufficient.

### CORN STARCH CAKE. No. 1.

Mrs. W. S. Harroun.

Whites of six eggs, one cup of sugar, half cup of butter, half cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder.

### CORN STARCH CAKE. No. 2.

Sister Fredonia.

One scant cup of butter, two cups sugar beaten to a cream, one cup of sweet milk, two cups of flour, one

cup corn starch, two teaspoonfuls of baking powder sifted with flour, one teaspoonful of essence of lemon, whites of six eggs beaten to a stiff froth and added, with corn starch last. Bake in a loaf.

### CREAM CAKE.

Mrs. G. P. Isham, Dunkirk, N. Y.

Four eggs, two cups sugar, one cup milk, one tablespoonful butter, three cups flour, two teaspoonfuls baking powder; flavor to taste. Bake in layers.

#### CUSTARD FOR THE ABOVE.

Two heaping teaspoonfuls of corn starch dissolved in a cup of milk, and poured in a cup of scalding milk; when thick, stir in two well-beaten eggs, a small half teacup of sugar, and a little salt. Flavor with vanilla.

### HICKORY NUT CAKE.

Mrs. L. A. Morgan.

One cup of butter beaten to a cream, two cups of powdered sugar, one cup of sweet milk, one small teaspoonful of soda in the milk, two teaspoonfuls of cream tartar in the flour, one cup of corn starch, two cups of flour, the whites of six eggs, one teacup of hickory nut meats.

### LEMON CHEESE CAKE. No. 1.

Author.

Three cups of flour, two cups sugar, three-fourths cup of sweet milk, one-half cup butter, whites of six eggs, three teaspoonfuls baking powder. Bake in layers.

FILLING,—Grated rind and juice of two lemons, yolks of three eggs, one-fourth cup butter, one cup sugar. Mix together and simmer slowly until as thick as honey; spread between the cakes when cool.

### LEMON CHEESE CAKE. No. 2.

Author.

Yolks of six eggs, juice of one and one-half lemons, grated rind of one, two-thirds teacup of fine white sugar, one-fourth teacup of butter. Beat the eggs, add the sugar, then the lemons, and lastly the butter melted; measure butter before melting; make a nice crust, line small patty pans, fill and bake quickly; when cold sprinkle powdered sugar over them. Citron sliced thin and laid on the crust before filling is nice.

### MEASURE CAKE.

Cousin Eva.

Three cups of sugar, two cups of butter, one cup of milk, four cups of flour, six eggs, one pound of raisins, one-half pound of currants, one nutmeg, one teaspoonful of saleratus, one glass of wine. Cinnamon and cloves to your taste.

### ORANGE CAKE.

Sister M. H.

One pound flour, one pound sugar, one-half pound butter, one-half pint sweet milk, six eggs, reserving whites of two for filling, one teaspoonful soda, two teaspoonfuls cream tartar. Bake same as jelly cake. Mix juice and grated rind of two sweet oranges, whites of two eggs, and sweeten to taste; spread between the cakes. Ice when cool.

## PINEAPPLE CAKE.

Mrs. Harris.

One and one-half cups of sugar, one scant half cup of butter, one-half cup of milk, two cups of flour, two teaspoonfuls of baking powder, whites of five eggs; flavor with lemon.

FILLING.—Make a soft frosting with white of one egg, together with some of the juice of the pineapple. Spread on the layer, first some of the frosting, then pineapple, then more frosting. One can of grated pineapple will make two cakes of three layers each.

## REGAL CAKE. (For Dessert.)

Author.

Whites of six eggs, one cup granulated sugar, one cup flour (sift flour after measuring), one-half cup corn starch, one-half cup sweet milk, one-half cup butter, two teaspoonfuls baking powder, one teaspoonful vanilla. Bake in two layers in square tin.

FROSTING AND FILLING.—Two teacups powdered sugar, two-thirds teacup boiling water. Let this mixture boil twenty-five minutes, when it will be clear and ropy; pour at once over the well-beaten whites of two eggs; add the juice of one lemon; divide this frosting, and into one-half beat a teacup of blanchéd and chopped almonds, and a *small* wineglass of sherry—about a tablespoonful; put this between the cake; spread the remaining half of the icing on the top of the cake. I add the wine the day the cake is to be eaten.

## SILVER CAKE.

Sister Dona.

Whites of six eggs, one cup of sugar, one-half cup



butter, one-half cup milk, one-half cup corn starch one and one-half cups of flour, two teaspoonfuls baking powder. Gold cake the same, using the yolks.

### SPONGE CAKE.

Two and one-half cups sugar, three cups flour, one cup water, six eggs, three teaspoonfuls baking powder. Flavor to taste.

### WAFERS.

Mrs. L. A. Morgan.

Mix together, half pound of sugar, quarter of a pound of butter, and six well-beaten eggs, with flour enough to make a stiff batter. Beat the batter very smooth, and flavor with lemon or nutmeg. Heat and grease the wafer-irons every time you bake one. Roll up the cake while warm (shape of a horn), and sift powdered sugar over them while they are hot.

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### WITH SEVEN EGGS.

### ORANGE CAKE.

One-half cup of butter, two cups of sugar, one cup of milk, three cups of flour, two teaspoonfuls of baking powder, yolks of seven eggs, beaten very light, one teaspoonful of orange extract. Bake in two large square tins.

### ROUGH AND READY CAKE.

Miss N.

One cup of butter, two cups of sugar, one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls

of cream of tartar, seven eggs, one pound of raisins, one pound and a half of blanched almonds, half-pound of citron, not quite four cups of flour.

### WHITE CAKE.

Cousin Eva.

Two-thirds of a cup of butter, two cups of sugar, nearly three cups of flour, one-half cup of sweet milk, one-half teaspoonful of soda, and one of cream of tartar, or one teaspoonful of baking powder, the whites of seven eggs.

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### WITH EIGHT EGGS.

#### ARCTIC CAKE.

Two cups of sugar, one cup of butter (washed), two cups of flour, sifted, one cup of corn starch, one cup of sweet milk, three teaspoonfuls of baking powder in flour, whites of eight eggs. Beat the flour and butter to a cream, add corn starch, then the milk, sugar and eggs.

### BLACK CAKE.

Mrs. E. M. H.

One pound of butter, one pound of sugar, one pound of flour, eight eggs, one cup of molasses, two pounds of currants, two pounds of raisins, one pound of citron, one wineglassful of brandy, two tablespoonfuls of cloves, two of mace, two of cinnamon and one tablespoonful of ginger. To make this cake the flour should be scorched a cinnamon color in the oven.

### CAROLINA CAKE.

Two cups of sugar, one cup of butter, three cups

of flour, half cup of sweet milk, whites of eight eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda. Rub the sugar and butter to a cream, put the soda in the milk, and add, then whip the whites, and add alternately with the flour; the cream of tartar must be put into the flour. One grated cocoanut added to this makes a very nice cake.

### DELICIOUS CHOCOLATE CAKE.

Mrs. Morgan.

The whites of eight eggs, two cups of sugar, one cup of butter, three full cups of flour, one cup of sweet milk, three teaspoonfuls of baking powder; beat the butter to a cream, stir in the sugar and beat until light. Add the milk, then the flour and beaten whites. When well beaten, divide into equal parts, and into half of it grate a cake of sweet chocolate. Put alternate layers of white and dark.

For custard, add tablespoonful of butter to one pint of milk and let come to a boil; stir into it the yolks of two eggs one cup of sugar and two teaspoonfuls of corn starch.

### COCOANUT CAKE. No. 1.

Two cups of sugar, two and one-half cups of flour, one-half cup of butter, one-half cup of milk, one teaspoonful of soda (scant), two teaspoonfuls of cream of tartar, whites of eight eggs, one cup of grated cocoanut; flavor with a little lemon extract.

### COCOANUT CAKE. No. 2.

One cup of butter, two cups of sugar, one cup of sweet milk, four cups of sifted flour, whites of eight

eggs, one teaspoonful of soda in the milk, two teaspoonfuls of cream of tartar in the flour, one coconut, grated. Bake in a large cake-pan.

### GOLD CAKE.

One-half cup of butter, one and one-half cups of sugar, one-half cup of milk, two cups of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one teaspoonful of vanilla extract, yolks of eight eggs.

### NAPLES CAKE.

Author.

Cream three-quarters of a pound of butter, and beat it with a pound of powdered sugar. Beat eight eggs separately and light, and add the yolks to the sugar, butter and a teacupful of sweet cream. Stir in the flour and beaten whites, alternately. Beat well, and bake in a buttered mold, or small pound-cake pans. Use one pound of flour and three teaspoonfuls of baking powder.

### POUND CAKE.

Aunt Hettie.

Three-quarters of a pound of butter, one pound of sugar, one pound of flour, eight eggs. Mix as above.

### SILVER CAKE. No. 1.

Author.

Whites of eight eggs, one delf teacup of butter, two delf teacups of granulated sugar, three delf teacups of sifted flour, two full teaspoonfuls of baking powder, one-half cup of sweet milk, one teaspoonful of bitter almond. Beat butter and sugar together. Mix flour and baking powder. Add eggs last.

**SILVER CAKE. No. 2.**

Three-quarters of a cup of butter, two cups of sugar, two and one-half cups of flour, one-half teaspoonful of soda, one-half cup of sweet milk, one teaspoonful of cream of tartar in the flour, the juice and grated rind of one lemon, lastly the whites of eight eggs.

**WASHINGTON CAKE.**

One pound and three-quarters of flour, one pound of butter, one and one-half pounds of sugar, eight eggs, dessert-spoonful of soda, one wine-glass of brandy or wine, three pounds of raisins, one pint of sour cream with the soda in it, added last.

**WHITE CAKE.**

Mrs. H. S.

Three-quarters of a coffee cup of butter, two of sugar, one of milk, not quite four of flour, whites of eight eggs, one teaspoonful of soda in the milk, and two of cream of tartar in the flour. Beat the sugar and butter to a cream, add the whites of the eggs without beating, and beat well; then half of the milk and half of the flour and beat well, then the other half and beat well. Bake one and a half hours.

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**WITH NINE EGGS.****FRUIT CAKE.**

Mrs. K.

One pound of flour, one pound of sugar, one-half pound of butter, nine eggs, three pounds of raisins, three pounds of currants, one pound of citron, one cup of molasses, one cup of brandy, two teaspoonfuls of

cloves, four teaspoonfuls of cinnamon. Brown the flour; bake four hours. Add more fruit if you like; and if too dry, add a little wine.

### POUND CAKE.

Aunt Hettie.

One pound of flour, one pound of butter, one pound of sugar, nine eggs, one nutmeg and a glass of wine.

### PRINCE CAKE.

Whites of nine eggs, two cups of sugar (powdered), one-fourth cup of butter, three cups of flour, one teaspoonful baking powder. Flavor with lemon or bitter almond.

### RAISIN CAKE.

Sister Fredonia.

Two cups of sugar, three-fourths cup of butter, four cups of flour, whites of eight eggs, almost a cup of milk, four teaspoonfuls of baking powder. Bake in layers.

FILLING FOR RAISIN CAKE.—One egg, beaten separately, one coffee cup of chopped raisins, one-half coffee cup of sour cream, one-half coffee cup of sugar. Flavor delicately with vanilla; mix well and spread over the cake.

### SCOTCH CAKE.

Author.

One pound sugar, three-fourths of a pound of butter, one pound of sifted flour, one pound of seeded raisins, one wine-glass of brandy, juice and rind of



one lemon, nine eggs, beaten separately; stir flour and butter to a cream, add sugar, then yolks, then whites, lemon, and lastly the raisins and brandy. Soak the raisins in the brandy.

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### WITH TEN EGGS. ANGELS' FOOD.

Mrs. B.

One and one-half teacups granulated sugar, one teacup of flour sifted, one teaspoonful cream tartar, whites of ten eggs, a pinch of salt beaten in with the whites. Flour, sugar and cream tartar sifted four times, the whites and flavoring beaten very lightly into the flour. Bake in a bright tube dish in a slow oven forty-five minutes. Turn bottom side up and let stand until cool.

### CHICAGO CAKE.

Mrs. C. P.

Four cups of flour, three cups of sugar, one cup of butter, one cup of milk, whites of ten eggs, one teaspoonful of cream tartar, and one-half teaspoonful of soda, or two teaspoonfuls of baking powder. Flavor with lemon.

### FRUIT CAKE.

Miss Young.

One and one-half pounds of butter, one and one-half pounds of sugar, three pounds of raisins, three pounds of currants, one and one-half pounds of citron, ten eggs, one-half pint Lisbon or Madeira wine, one-

half pint best brandy, one tablespoonful of cinnamon, two nutmegs, one and one-half pounds of flour, two teaspoonfuls of baking powder. Pick raisins and currants, and pour liquor on over night. Seed raisins. Bake three or four hours in a slow oven. Half of this recipe makes a good-sized cake.

### IMPERIAL CAKE.

Mrs. Hodgdon (Author's Aunt).

One and one-half cups well-creamed butter, ten eggs beaten separately, leaving out four yolks, three cups, even full, of granulated sugar, six cups, heaping, of flour, two cups of sweet milk, two teaspoonfuls of baking powder. Work well into the butter two cups of the flour, beat the yolks and sugar well together, soften with the milk, then beat the whites, add to the mixture with the remainder of the flour, then put in butter, and lastly baking powder through a sieve dry. Beat thoroughly. Bake in slow oven.

### LADY CAKE.

Ten eggs, one pound of flour, one pound of sugar, three-quarters pound of butter, one pound of almonds blanched and chopped fine, one-half pound of raisins seeded and chopped, one-half pound of citron finely shredded, juice and rind of one lemon. Beat flour and butter to a cream, add sugar, then the yolks of eggs, well beaten, then the fruit (having previously sprinkled the raisins with flour) and lemons, and lastly the whites of the eggs beaten to a stiff froth.

### POUND CAKE.

Sister M. H.

One pound of butter, one pound of sugar, one pound

of flour, ten eggs, beaten separately. Flavor with rose-water or bitter almond. Do not add milk or baking powder. Mix flour and butter to a cream; beat yolks of eggs thoroughly, add sugar and beat again; add this to flour and butter and beat again to a cream, and lastly add the whites.

### WHITE SPONGE CAKE.

Mrs. P.

Whites of ten eggs, one coffee cup of flour, one and one-half cups of powdered sugar, juice of a small lemon, one-half teaspoonful of cream of tartar, one teaspoonful of extract of lemon. Put the sugar, cream of tartar and flour together, then stir in the eggs and bake at once.

### SNOW CAKE. No. 1.

Mrs. H.

One-third of a tumbler of corn starch, fill up the tumbler with flour; one and one-half tumblers of powdered sugar, whites of ten eggs beaten stiff, one even teaspoonful of cream tartar. Mix the flour, corn starch and cream tartar together, put it in with the egg, and add one teaspoonful of vanilla and one of lemon. Bake in a quick oven three-quarters of an hour.

### SNOW CAKE. No. 2.

Author.

One and one-half tumblers of pulverized sugar, one tumbler of flour, one teaspoonful of cream tartar, a pinch of salt beaten with the whites of ten eggs. Sift

flour, sugar and cream tartar together four times. Lastly, stir in lightly the whites of eggs beaten to a stiff froth. Flavor with one teaspoonful of extract of lemon. Turn at once into an ungreased pan. Bake slowly forty minutes. Do not open the oven door for at least ten minutes after the cake is put in, and seldom as possible after. Be exceedingly careful not to jar the cake or stir it in any way while it is in the oven. When done, the cake will shrink slightly; it should then be removed carefully from the oven and inverted, resting the edges of the pan on two teacups, and thus remain until cool.

### SUNRISE CAKE.

Yolks of ten eggs, butter size of an egg, two cups of granulated sugar, one cup of milk, three cups of flour, two teaspoonfuls of baking powder. Beat butter and sugar to a cream; add eggs, beaten light; then the sifted flour and baking powder mixed; add milk a little at a time. Flavor with one teaspoonful of vanilla. Bake half in cup cakes; to the other half add spice and fruit, with a little more flour, and bake in a loaf.

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### WITH ELEVEN EGGS.

#### ANGELS' FOOD.

E. B. M.

Eleven eggs (whites only), one and one-half tumblerfuls of powdered sugar, one tumblerful of flour, one teaspoonful of vanilla, one teaspoonful of cream tartar. Sift flour four times, add cream of tartar and sift again; sift sugar and measure; beat eggs stiff on

large platter; on same platter add sugar lightly, then flour, then vanilla. Do not stop beating until it is put in pans to bake. Bake forty minutes in a moderate oven; try with a straw—if too soft, remain in oven a few minutes longer.

TURN PAN UPSIDE DOWN to cool. When cold, loosen with knife from sides.

### GOLD CAKE.

Author.

Yolks of eleven eggs, beaten, two cups of sugar, one of milk, one of butter. Mix four cups of flour with four teaspoonfuls of baking powder. Just before putting in the oven, mix all thoroughly together and flavor with vanilla.

### SUNSHINE CAKE.

Author.

Whites of eleven eggs; beat to a stiff froth, and stir in one and a half cups of fine sugar, sifted three or four times, then six beaten yolks, and one cup of flour with one teaspoonful of cream tartar, sifted four times, and flavoring. Bake in square tin. When done, take from oven, turn pan upside down, resting it on a brick to allow the air to reach the cake, and let remain until cold. Flavor with extract of orange—one teaspoonful.

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### WITH TWELVE EGGS.

#### ALMOND CAKE.

One pound of butter, one pound of sugar, one pound of flour, twelve eggs, beaten light, two pounds

of almonds, blanched and pounded in a mortar with rose-water. Mix as pound cake. After pouring boiling water over the almonds, remove the skins, and drop them into cold water, to keep them white, until you are ready to pound them.

### ANGELS' FOOD.

Whites of twelve eggs, beaten very light, one coffee cup of flour, one and one-half coffee cups of powdered sugar, one scant teaspoonful of baking powder. Sift flour, baking powder and sugar together, twice. Flavor with vanilla. Bake forty minutes in pan for Angels' Food in *very* slow oven.

### DELICATE CAKE.

Aunt Hettie.

Three-fourths of a pound of butter, one pound of sugar, one pound of flour, the whites of twelve eggs. Wash the butter and stir it to a cream. Flavor with rose or bitter almond.

### FRUIT CAKE. No. 1.

One pound of flour, one pound of butter, one pound of sugar, two pounds of currants, two pounds of raisins, one pound of citron, two nutmegs, twelve eggs, one wineglass of brandy, one wineglass of wine, one-half wineglass of rose-water, two teaspoonfuls of cinnamon, one teaspoonful of mace. Stone and halve the raisins; cut the citron in thin slices. Mix currants, raisins and citron with sifted flour to prevent their sinking to the bottom. Stir butter and sugar to a cream; beat eggs very light; stir them alternately with



the flour into the butter and sugar, stirring very hard; add gradually the spices and liquor; stir the raisins and fruit into the mixture. After all is in, stir hard ten minutes. Bake from four to five hours. Ice the next day.

### FRUIT CAKE. No. 2.

Author.

Three-fourths of a pound of butter, one pound of sugar (powdered), one pound of flour, one pound of raisins, seed and cut in halves, one pound of currants, one-half pound of citron, sliced thin, one-half pound of almonds, blanched and cut, one-fourth pound figs, chopped fine; sift flour over the fruit; two wineglasses of brandy, one nutmeg, twelve eggs, leave out whites of three, one tablespoonful of ground cinnamon, one teaspoonful of ground mace, one teaspoonful of ground cloves; teacup of molasses after all the other ingredients are mixed. Beat eggs separately; add whites last. Bake slowly. Soak the seeded raisins over night in the brandy.

### GENTLEMAN'S GINGERBREAD.

Mrs. N.

Beat very light one-half pound of butter and one-half pound of sugar, add the yolks of twelve eggs, beaten very light, two-thirds of a glass of brandy, one glass and a half of wine, the juice and grated rind of one lemon, one grated nutmeg, two large tablespoonfuls of cinnamon and six tablespoonfuls of ginger; when well beaten, stir in one-half pound of flour, and beat the mixture thoroughly. Spread it very thin on buttered pans; bake in a quick oven, and cut in squares while warm.

## SPONGE CAKE.

Cousin Eva.

One pound of sugar, three-fourths of a pound of flour, twelve eggs, a little lemon.

ANOTHER WAY.—Weigh the number of eggs you wish to take, and take the weight in sugar, and one-half the weight in flour. Flavor with lemon.

## WHITE MOUNTAIN CAKE.

Mrs. P., Little Rock.

Whites of twelve eggs, three teacups of sugar, one cup of butter, four cups of flour, one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream tartar, or two teaspoonfuls of baking powder.

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## WITH FOURTEEN EGGS.

## SPONGE CAKE.

Miss S.

Fourteen eggs, the weight of eleven eggs in sugar, and of seven in flour, the grated rind of two lemons, and the juice of one.

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## WITH FIFTEEN EGGS.

## ALMOND CAKE.

Aunt Hettie.

One pound of sugar, three-quarters of a pound of butter, three-quarters of a pound of flour, one pound of almonds, blanched and chopped, two teaspoonfuls of baking powder, a little rose-water, the whites of fifteen eggs.

## BRIDE'S CAKE.

Author.

One pound of flour, one pound of sugar, three-quarters of a pound of butter, the whites of fifteen eggs. Flavor with one teaspoonful of bitter almond.

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## WITH SIXTEEN EGGS.

## SNOW CAKE.

Author.

One pound of flour, one pound of powdered sugar, one-half pound of butter, whites of sixteen eggs, one teaspoonful of baking powder sifted with the flour; flavor with lemon. Put in moderate oven at first. The flour and baking powder must be sifted twice, and added to the well-creamed butter; then add the sugar, flavoring and the beaten whites.

## WHITE POUND CAKE.

Author.

One pound of flour, sifted twice, one pound of sugar (pulverized), three-quarters of a pound of butter, creamed with the flour; whites of sixteen eggs, beaten to a stiff froth, added last. Flavor with bitter almond. Very nice with the addition of one teacupful of citron, sliced thin, and one teacupful of almonds, blanched and cut. Sift flour over them to prevent their sinking to the bottom.

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## WITH TWENTY-TWO EGGS.

## BRIDE'S CAKE.

Whites of twenty-two eggs, beaten to a stiff froth;

two pounds of flour, sift four times; one and one-half pounds of butter, two pounds of sugar (powdered), one teaspoonful of bitter almond. Beat the flour and butter to a *cream*, add sugar, then the eggs. Bake very quickly.

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## WITH TWENTY-FOUR EGGS.

### FRUIT CAKE.

Mrs. B.

Three pounds of flour, one pound of citron, three pounds of raisins (stoned and chopped), six pounds of currants, three pounds of butter, three pounds of sugar, two dozen of eggs, one ounce each of mace, cinnamon and nutmeg, one-half ounce of cloves, one-half pint of brandy. Beat whites of eggs to a stiff froth, and beat yolks thoroughly. Mix fruit, spice and flour together. Beat all together thoroughly. Bake five or six hours for large loaf. This will keep any length of time covered in a stone jar.

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## ICING AND FILLINGS FOR CAKES

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### SOFT FROSTING WITHOUT EGGS.

Two teaspoonfuls of gelatine dissolved in three tablespoonfuls of warm water; strain through a cloth and beat in powdered sugar, enough to make a firm frosting; flavor with lemon. For a large quantity use one and a half pints of boiling water, one and a half tablespoonfuls of gelatine, three and a half pounds

of powdered sugar, juice of one lemon. Dissolve the gelatine in the water, add the sugar and lemon, as above. Let it stand a few minutes. This is icing sufficient for two large cakes.

### CHEAP FROSTING.

One teaspoonful of corn starch, just enough cold water to dissolve it, add a little hot water and cook until thick, do not let it get lumpy, stir in two-thirds cup of sugar. While it is hot spread the cake.

### CHOCOLATE FROSTING.

Boil one cake sweetened vanilla chocolate with one-half cup of milk, and one cup of sugar. When half cooled stir in one beaten egg.

### AUTHOR'S FROSTING.

Two teacups of powdered sugar, two-thirds teacup of boiling water. Let this mixture boil twenty-five minutes, when it will be a clear, thick syrup. Then pour at once over the well-beaten whites of two eggs. Beat this hard until cold. When nearly cold add the juice of one lemon. This is very nice; may use granulated sugar. Half this recipe for one ordinary loaf.

### COLD ICING FOR CAKE.

Author.

Beat the whites of three eggs until they foam, but not to a stiff froth, and stir gradually into them one pound of pulverized sugar. Beat well, and flavor with lemon or one cocoanut grated.

## ALMOND ICING FOR BRIDE'S CAKE.

Cousin Eva.

Beat the whites of three eggs to a stiff froth. Beat a pound of Jordan almonds very fine, with rosewater. Mix the almonds and eggs lightly together, and add by degrees one pound XXX powdered sugar. After the cake is baked, while still warm, put on the icing, and return to oven a few moments to harden.

## FROSTING FOR CAKE.

Mrs. W.

Over one pound of the best white sugar pour just enough water to dissolve the lumps. Take the whites of three eggs and beat them a little, but not to a stiff froth, and add these to the sugar and water. Put it in a deep bowl, and place in a vessel of boiling water, and beat the mixture. It will at first become thin and clear, and afterwards thick. When it becomes quite thick, remove from the fire and continue the beating until it becomes quite cold and thicker, then spread it on the cake with a knife. It will be perfectly white when cold.

## BOILED ICING.

Boil one pound of sugar and a half pint of water until it will drop in strings from the spoon, then pour it over the whites of four eggs beaten to a stiff froth, and beat it until cold. Flavor with lemon juice or rosewater, and apply with a wet knife.

## ICING.

Author.

Beat the whites of four eggs until slightly foaming,



then add one pound of pulverized sugar, two teaspoonfuls of corn starch, one teaspoonful of citric acid, one teaspoonful of essence of lemon, and one of vanilla, added as soon as the eggs and sugar are well mixed.

### FILLING FOR FIG CAKE.

Author.

One pound of figs chopped very fine, set in a tin basin on back of stove; add two cups of water, and one cup of sugar. Boil slowly two hours, or until a smooth paste. Spread between the layers.

MIXTURE BETWEEN LAYERS.—One pound of figs chopped fine, two cups of sugar, one-half cup of water. Boil sugar and water two minutes, then add chopped figs, and stir constantly a few minutes.

### CREAM FOR CAKE.

Author.

One pint of cream, one-half cup of powdered sugar, one teaspoonful of vanilla. Beat the cream, which must be rich, to a stiff froth, then add sugar, flavoring and one tablespoonful of gelatine dissolved in a little cold milk.

### ALMOND FILLING FOR CAKE. No. 1.

Author.

One-half teacup of almonds, blanched and chopped fine, one teacup of milk, one tablespoonful of granulated sugar, one egg beaten separately. Bring milk to boiling point, add sugar and egg; stir until about the consistency of soft custard. When cold add the almonds and a little vanilla. To blanch the almonds, pour boiling water over them.

## ALMOND FILLING FOR CAKE. No. 2.

Make a white mountain cake, and put the following mixture between: The yolks of four eggs and two tablespoonfuls of sugar, beaten light, the whites also beaten light with the same quantity of sugar, and then both mixed together; one-half glass of wine, one tablespoonful of vanilla, one pound of blanched almonds cut fine, and one-half pint of sour cream.

## APPLE JELLY FOR CAKE.

Author.

For one large or two small cakes, four apples grated, grated rind and juice of one lemon, one egg well beaten, one-half cup of sugar. Mix all together and cook about five minutes.

## FILLING FOR WAFERS.

One teacup currant jelly, one-half teacup powdered sugar, white of one egg. Beat jelly and sugar well and add the beaten white of the egg.

## FILLING FOR WAFERS OR CAKE.

One teacup of granulated sugar, two-thirds teacup of water, three tablespoonfuls of grated chocolate. Cook ten minutes.

## FILLING FOR CAKE.

Author.

One cup of powdered sugar, one-fourth cup of water. Let simmer until ropy, and add white of one egg, beaten to a froth, one-half cup of chopped raisins, one-half cup of chopped walnut meats, one tablespoonful of cocoanut. Add a few drops of vanilla.

## CUSTARD FOR CAKE.

Author.

One pint of milk, two eggs, one-half cup of sugar, one tablespoonful of corn starch, and one tablespoonful of melted butter. Flavor with vanilla. Dissolve the corn starch in a little cold milk and stir into the milk when it reaches the boiling point, add the sugar, cook three minutes stirring constantly; remove from the fire and add the butter and vanilla.

## CHOCOLATE FILLING FOR CAKE.

Whites of two eggs beaten to a stiff froth, one teacup of powdered sugar, three heaping tablespoonfuls of grated chocolate. Put in dish over teakettle of boiling water until thoroughly dissolved, but do not boil.

## FILLING. No. 1.

The whites of two eggs beaten stiff with one-half coffee cup of powdered sugar, spread on layers and sprinkle cocoanut on.

## FILLING. No. 2.

Whites of two eggs beaten stiff with one-half cup of powdered sugar, one teaspoonful of orange extract. Can use fresh oranges. It takes the grated rind and juice of one in cake and another one in the filling.

## LEMON MIXTURE FOR CAKE.

Miss N.

Grate two or three lemons, and press out the juice, taking care to remove all the seeds, one coffee cup of

white sugar, two eggs, piece of butter the size of an egg. Beat the sugar and eggs together, add the lemon, and boil until smooth, stirring all the time.

### LEMON JELLY FOR TARTS.

M. H.

Juice and grated rind of three large lemons; one pound of sugar, one-fourth pound of butter. Rub these well together, then add yolks of six eggs well beaten, then the whites beaten to a stiff froth. Cook until as thick as honey. This will keep for a month.

### LEMON JELLY.

One cup of sugar, one lemon, juice and rind, one tablespoonful of butter. Stir all together and boil until thick.

### PINEAPPLE FILLING.

Author.

Grate the pineapple coarse, pour off some of the juice if necessary, add half of a grated cocoanut, and sweeten to taste with pulverized sugar. Bake your cake in jelly tins, having four layers deep, and spread the above between. Grate cocoanut over the top layer and sprinkle with sugar; or cover with icing flavored with pineapple. Author's pineapple marmalade very fine filling for cake.

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## EXTRACTS FOR FLAVORING.

### LEMON EXTRACT.

One-half ounce oil of lemon, one ounce of sugar, eight ounces of cologne spirits, eight ounces of water,

one ounce of carbonate magnesia. Rub the oil with the magnesia and water, add spirits and filter.

### VANILLA EXTRACT.

One ounce of vanilla beans, one ounce of sugar, twelve ounces of cologne spirits, four ounces of water. Bruise the beans with the sugar until powdered, then add the spirits, and macerate in a warm place for two weeks, then filter.

# CREAMS.

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## WITHOUT EGGS.

### AMBROSIA.

Author.

Peel and slice oranges thin, take out the seeds as you slice them, sprinkle with sugar and grated cocoanut. Fill a glass bowl with the oranges, sugar and cocoanut alternately, piling the cocoanut on top. You may also add pineapple if you wish. Use powdered sugar.

### BANANA ICE CREAM.

Author.

One quart of cream, one pint of milk, one pint of powdered sugar, one teaspoonful of vanilla. Mix and freeze; when half frozen, stir in six ripe yellow bananas sliced very thin.

### BANANA CREAM.

Author.

One quart of cream, one scant teacup of powdered sugar, one teaspoonful of vanilla. Whip the cream to a froth, add sugar and vanilla, and pour this over six bananas sliced lengthwise and laid in a fruit dish. Set over the ice to chill.

### CHARLOTTE RUSSE. No. 1.

Mrs. Pierce.

Take two-fifths of a box of gelatine, barely cover it



with cold water, let it stand ten minutes, and then pour on about one-quarter of a cup of boiling water. Set on back part of stove in a dish, and stir until dissolved. One quart of best cream, whip twenty minutes. Add one small cup of powdered sugar and a teaspoonful of vanilla; whip ten minutes. Then pour in gelatine while hot, and whip it hard while pouring in, until it is thick. The great trouble is in getting the gelatine in right. It must be hot, and beaten very hard while pouring in, or it is a *failure*.

#### CHARLOTTE RUSSE. No. 2.

Sister Dona.

One pint of rich cream, one-half teacup (scant) of powdered sugar, two teaspoonfuls of gelatine, a scant half teaspoonful of soda, one teaspoonful of vanilla, one teaspoonful of lemon extract, a pinch of salt. Whip the cream to a froth, but do not gather off; then add the sugar and other ingredients. The gelatine must be dissolved in a little milk on the back of the stove; thirty minutes will be required to dissolve it, and not allow it to become very warm. The cream will whip better if set on ice to chill.

#### CHARLOTTE RUSSE. No. 3.

Author.

One quart of rich cream, one teacup of powdered sugar, one teaspoonful of vanilla. Whip cream until the froth is very firm; stop beating just before the turning point between froth and butter, sweeten and flavor. This will keep firm one day, even in a very moderate atmosphere. One quart of cream whipped to a froth, one coffee cup of powdered sugar, and one teaspoonful of vanilla make delicious ice cream.

## CHOCOLATE BLANC MANGE.

Author.

One quart of milk, two heaping tablespoonfuls of shaved chocolate, three tablespoonfuls of granulated sugar, four tablespoonfuls of corn starch. Wet the corn starch with a little extra milk, to make it smooth, and stir in the boiling milk. Pour two tablespoonfuls of boiling water over the chocolate and sugar, and add to the milk when it begins to thicken. Pour into cups, cool, and serve with sweetened cream flavored with vanilla.

## FLORIDA PYRAMIDS.

Author.

Alternate layers of sliced oranges (pared and seeded), powdered sugar, bananas, and grated cocoanut. Over this sprinkle with an atomizer enough sherry wine to flavor. Proceed in this way until the dish is full. Have the top layer of grated cocoanut. Serve at once.

## ICED COFFEE.

One quart of strong coffee, one quart of cream, one and three-fourths of a pint of granulated sugar. Freeze.

## CARAMEL ICE CREAM. No. 1.

Author.

One quart of cream, one pint of milk, one coffee cup of sugar, two teaspoonfuls of vanilla, one-third of a box of Cox's gelatine dissolved in a little milk on the back of stove; when dissolved, add it to the milk and cream. Lastly, one-quarter of a teacup of granulated sugar browned (but not burnt) and added cold.

## ICE CREAM. No. 2.

Cousin Eva.

To two quarts of milk, one box of Cox's gelatine, one tablespoonful of corn starch dissolved in a little of the cold milk; mix and boil three minutes; when cool, add two quarts of whipped cream. Sweeten and flavor to taste. Put the sugar in the milk.

## ICE CREAM. No. 3.

Cousin Eva.

One tablespoonful of arrowroot (Bermuda), one quart of milk—must be cooked. Sweeten and flavor to taste. Add one pint of cream if desired.

## NOYEAU CREAM.

Dissolve one-half package of Cox's gelatine in juice of two lemons; add one wineglass of Noyeau. Whip one quart of cream to a stiff froth, sweeten and add other ingredients. Fill mould and set on ice.

## FROZEN PEACHES.

Cousin Alice.

Pare ripe, soft free-stone peaches, and press them through a colander. Make very sweet, as the freezing makes them lose some sweetness. To make ice cream, add equal quantities of cream, with sugar sufficient for both. All fruits can be made in the same way, adding more or less sugar.

## PINEAPPLE ICE.

Mrs. B.

One can of grated pineapple, juice of four lemons, three pints of cold water, one-half cup of sugar, or to taste.

## PINEAPPLE ICE CREAM. No. 1.

Take one common-sized pineapple, slice and bruise it, and sprinkle with pulverized sugar. Let it stand one-half hour or more, to extract the flavor; then strain it into the cream. One pineapple is sufficient for four quarts of cream. Use half pound of sugar to each quart of cream. Freeze.

## PINEAPPLE ICE CREAM. No. 2.

Author.

One pineapple (sugar pine is best), one heaping pint of powdered sugar, one teaspoonful of vanilla, one quart of cream. Chop the pineapple in dice or quarter-inch pieces, cover with sugar out of the pint, add a tablespoonful of cold water to start the juice, and let it stand two hours; then sweeten the quart of cream with the rest of the pint of sugar. Flavor with vanilla and put in freezer; add the pineapple mixture and freeze at once. This recipe makes three pints of ice cream.

Always use coarse salt for freezing, and crush the ice into small pieces.

## PINEAPPLE SHERBET.

A pint-and-a-half can of pineapples, or if fresh fruit is used, one large pineapple; a small pint of sugar, a pint of water, one tablespoonful of gelatine. Soak the gelatine one or two hours in cold water to cover it. Cut the hearts and eyes from the fruit, chop it fine, and add sugar and the juice from the can. Have half of the water hot, and dissolve the gelatine in it. Stir this and the cold water into the pineapple. Freeze.

This sherbet will be white and creamy. Mash the pineapple through a colander. If it is sweet, do not use a pint of sugar.

### SLIP.

Mrs. Harris.

Make a quart of rich milk a little warm, stir into it about a tablespoonful of prepared rennet, and when cold it will be of the consistency of jelly. Make it but a few hours before using. In summer set the dish on ice after it has jellied. Eat it with powdered sugar, nutmeg and cream.

### STRAWBERRY ICE CREAM. No. 1.

Author.

For four quarts of cream take one quart of strawberries, bruise and sprinkle them with sugar, and then proceed as with pineapple. In using fruits, always have enough to thicken the cream slightly, and impart a good flavor. Use fruit coloring syrup if you cannot get the fruit.

### STRAWBERRY ICE CREAM. No. 2.

Author.

One quart box of strawberries, one quart of cream, one and one-half pints of powdered sugar, one small teaspoonful of vanilla. Remove the stems from the berries, but do not wash them; cover with part of the sugar from the above, add one tablespoonful of cold water to start the juice, let stand two hours, then mash through a fine sieve; add more sugar to this mixture, leaving a teacupful for the cream; sweeten and flavor the cream; put it in the freezer. When the

cream begins to congeal, add the strawberries, and freeze quickly to prevent turning sour. After it is frozen, it will stand for hours without turning. The strawberries, after being sweetened and strained, will measure one pint, and with the cream make three pints of ice cream.

### SWISS CREAM.

Sister Dona.

Two-thirds of a box of gelatine, one pint of water, one pint of whipped cream, one coffee cup of sifted sugar, one coffee cup of wine. Cover the gelatine with as little of the water as will dissolve it, and set it on the back of the stove for an hour; then pour the rest of the water, boiling hot, over it; add the sugar and boil five minutes, then the wine, and lastly the whipped cream.

### VELVET BLANC MANGE.

Author.

Two cups of sweet cream, one-half ounce of gelatine soaked in a little cold water, one-half cup of powdered sugar, one teaspoonful of extract bitter almond, one glass of white wine. Bring the cream to a boil, stir in gelatine and sugar. As soon as dissolved, take from the fire. Beat ten minutes. Flavor, and add by degrees the wine, mixing it in well. Pour it into a mould wet with cold water.

### VELVET CREAM.

Author.

One teacup of wine, one teacup of sugar, rind and juice of one lemon, one pint of cream well whipped,



one ounce of gelatine. Put gelatine in a little cold water, gradually warm it. When dissolved, add wine and sugar. When cool, add whipped cream and place on ice.

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### WITH ONE EGG.

#### BOILED CUSTARD FOR ONE PERSON.

Author.

One egg, one coffee cup of sweet milk, one dessert-spoonful of granulated sugar, one-fourth teaspoonful of vanilla. Beat the yolk of egg and sugar together, then add the beaten white, and stir into the milk when it reaches the boiling point. Cook in double kettle. When partly cold, add flavoring. The white of egg may be reserved and put on top of cup when cold. In this case, add teaspoonful of powdered sugar to white.

#### CHARLOTTE RUSSE.

Author.

Dissolve one-half ounce of gelatine in just enough cold water to cover it; it will require about one hour in a moderately warm place. In the meantime whip and gather all the froth of one quart of rich cream. Beat the white of one egg, add one teacup of powdered sugar, and the gelatine when dissolved. Lastly, the cream, flavored with one teaspoonful of vanilla. Serve with lady-fingers, or mix with fresh fruit which has been pressed through a colander. Put in a mould, and place on ice.

## LEMON SPONGE.

Mrs. L. G. Risley.

One-half ounce of gelatine, one pint of water. Let it dissolve and stand till nearly cold. Add one-half pound of white sugar and the juice of three lemons. Whisk the white of one egg and put it in the mixture before serving.

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## WITH TWO EGGS.

## CALEDONIA CREAM.

To the whites of two eggs, beaten to a stiff froth, add one tablespoonful of powdered sugar, two tablespoonfuls of raspberry jam, and two tablespoonfuls of currant jelly; all to be beaten with a spoon until the spoon will stand upright.

## COFFEE CREAM.

Author.

One pint of cream, two eggs, one teacup of boiled coffee, one teacup of powdered sugar, one teacup of milk, one-half box of gelatine. Soak the gelatine in just enough cold water to cover, on back of stove, three-quarters of an hour. In the meantime bring the cup of milk to the boiling point, draw to the back of the stove, stir in the whites and yolks of the eggs, beaten separately and mixed together; add the sugar, cook three minutes, cool a little, add the coffee slightly warmed, then the warm gelatine, and lastly the whipped cream.

## GENOA CREAM.

Author.

One quart of cream, two eggs, whites beaten to a stiff froth and stirred into the cream, one pint of milk, one-half box of gelatine dissolved in one-half cup of the milk, one teacup of powdered sugar beaten with yolks. Stir gelatine, milk, eggs and sugar together; cook three minutes, remove from fire, and add the cream, one teaspoonful of vanilla and one teaspoonful of sherry wine, and pour into moulds.

## HIDDEN MOUNTAIN.

Author.

One quart of cream, one teacup even full of powdered sugar, one teaspoonful of gelatine dissolved in one-fourth teacup of milk (on back of stove for one-half hour, when it must be cooled lukewarm), whites of two eggs, one teaspoonful of vanilla. Whip the cream, gather the froth into a colander until all is used, then put back into the bowl. Lay the sugar over the froth, then beat the whites of eggs and add with gelatine and flavoring, then beat again with egg-beater three minutes. This is delicious poured over chopped peaches or pineapples. Set on ice.

## ICE CREAM.

Author.

One gallon of cream, one and one-half pounds of sugar, two eggs beaten light and mixed with the cream. Strain it and put in the freezer, stir until it is frozen. Break the ice fine and sprinkle coarse salt

over it, filling it tightly around the freezer. Drain off water, and replenish with ice and salt when needed. When done, tie newspapers around the freezer and cover with an old blanket. Set aside until needed.

### SEA FOAM.

Author.

One scant pint of milk, two eggs, two tablespoonfuls of granulated sugar, two tablespoonfuls (heaping) of gelatine. Put the gelatine in the pint of cold milk, and place in kettle of boiling water. When dissolved and the milk has reached the boiling point, stir in the yolks of eggs and sugar. Let it thicken, take from stove, and stir in whites beaten to a stiff froth. Set away to cool. Serve with cream and sugar.

### SNOW CREAM.

Author.

One pint of good cream, heat it boiling hot; beat the whites of two eggs to a stiff froth and stir into the cream; stir all the time until it thickens. Sweeten to taste. Flavor with almond.

### SPANISH CREAM.

Author.

One-half box of Cox's gelatine, three-quarters of a cup of powdered sugar. Dissolve the gelatine in one-half pint of milk. Boil one and one-half pints of milk, pour it over the gelatine and milk. Beat the yolks of two eggs, with a cup of sugar; flavor to taste, then add to the gelatine and milk. Cook three minutes, stirring constantly. Beat the whites very light, with

a cup of sugar and the juice of one lemon; spread it over the top of the cream, and allow it to stand two minutes in the oven. Set on ice.

### TAPIOCA CREAM.

Author.

Put a small cup of tapioca to soak in cold water over night; add salt. In the morning boil a quart of milk and stir in the tapioca; add the beaten yolks of two eggs and one cup of sugar; let it come to a boil, then pour it over the whites of the eggs, which have been beaten to a stiff froth. Stir well together, and flavor with lemon. To be eaten cold.

### VANILLA CREAM.

Author.

Three pints of milk, one-third box of gelatine, two eggs, four tablespoonfuls of granulated sugar. Heat the gelatine gradually in one pint of the milk, and into the other two pints stir, while milk is boiling hot, the well-beaten yolks and sugar. When it thickens, set on back of stove, stir in remainder of milk and gelatine. Take from the stove, and set in a cool place, and beat till cold, then add one teaspoonful of vanilla and the beaten whites, mixed with two tablespoonfuls of powdered sugar. Stir lightly through. Place on ice.

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### WITH THREE EGGS.

#### APPLE FOAM.

Cousin Eva.

Eight Spitzenbergs or very tart apples, three whites

of eggs, one teacup of powdered sugar, the juice of half a lemon, or one teaspoonful of vanilla. Bake the apples quickly with skins on, without water or syrup. When done, remove from oven, pare at once, and scrape the pulp into a porcelain dish. When cold, beat a little, then add the beaten whites of eggs; beat very lightly. Lastly, add sugar and flavoring, and pile high in glass dish and set on ice.

### APPLE FLOAT.

Author.

Make a soft custard of the yolks of three eggs and one quart of milk thickened with one heaping teaspoonful of corn starch. Pour into a dish to cool; then beat the whites of three eggs to a stiff froth; grate four large tart apples and whip into eggs, with three tablespoonfuls of sugar. Or may be made with one pint of baked or stewed apples, whites of three eggs, four large tablespoonfuls of powdered sugar. Beat until stiff enough to stand alone. Fill a dish with the cold soft boiled custard; pile the float on top. Flavor with vanilla.

### FLOATING ISLAND.

Author.

One pint of milk, three eggs, two tablespoonfuls of granulated sugar. Place the pan containing the milk in a kettle of boiling water. When the milk reaches the boiling point, add the beaten yolks of the eggs, mixed with the sugar and one extra teaspoonful of milk. Stir until it thickens to the consistency of cream. When cold, add one-half teaspoonful of vanilla, and pour into glass dish. Beat the whites to a



stiff froth, then add to them a tablespoonful of powdered sugar and one-half teaspoonful of lemon essence, and drop from tablespoon on the custard. Sliced oranges or pineapple may be laid in the bottom of the dish.

## FRIED CREAM.

Author.

One pint of milk, one-half pint of thick sweet cream, three even tablespoonfuls of sugar, two tablespoonfuls of corn starch, one tablespoonful of flour, three yolks of eggs, piece of cinnamon two inches long. Bring the milk to the boiling point, with the cinnamon; stir in the corn starch and flour, which has previously been dissolved in a little cold milk; cook three minutes; add the beaten yolks of eggs, sugar and cream; cook three minutes; take from fire; add vanilla; remove the cinnamon; pour into a shallow biscuit tin, buttered. When wanted to fry, cut in two-inch squares, roll in egg and cracker dust, and fry in butter. To be eaten with or without sauce.

## ICE CREAM.

Author.

One quart of milk, three eggs, two dessertspoonfuls of corn starch, scant pint of sugar. Dissolve starch in milk; beat eggs separately. When milk reaches the boiling point, stir in starch; let it boil three minutes, then remove from stove, add yolks of eggs and sugar. Then flavor the whites and add; cook three minutes; remove from the fire, cool and freeze.

## LEMON BUTTER.

Mrs. Dr. E. Morgan.

Soak half a box of gelatine in one pint of cold water, then put in a porcelain kettle, pour on nearly one pint of boiling water. When the gelatine is dissolved, put in one coffee cup of coffee sugar; boil long enough to make jelly; then pour in, slowly, three beaten yolks of eggs; put in tartaric acid or lemon juice; flavor with vanilla; pour into a mould, and set it on ice to cool.

## LEMON ICE.

Mrs. B.

Six lemons, three pints of cold water, two cups of sugar, boiled in one cup of water until it strings, three beaten whites of eggs. Pour the hot syrup slowly in the beaten eggs; add lemon juice and water. Freeze.

## ORANGE CREAM.

Author.

Alternate layers of oranges, grated cocoanut and powdered sugar. Over this pour a cold soft custard made of one pint of milk, the yolks of three eggs, two tablespoonfuls of granulated sugar, and juice of half a lemon. Over the top spread a meringue made of the whites of the eggs whipped to a froth, with two tablespoonfuls of powdered sugar. Brown slightly in the oven.

## ORANGE ICE.

Sister Olive.

The juice of six oranges and juice of six lemons, three pints of cold water, three beaten whites of eggs,

two and one-half cups of granulated sugar boiled in one cup of water until it strings. Pour it slowly over the beaten whites, then add the juice of the lemon and orange and cold water when mixed.

### TAPIOCA CREAM.

Author.

One quart of milk, three eggs, three tablespoonfuls of tapioca, three tablespoonfuls of granulated sugar, salt. Soak the tapioca in just enough cold water to cover for three hours, then stir it into the milk when it reaches the boiling point; boil fifteen minutes, and add the beaten yolks and sugar; cook five minutes, remove from the fire and flavor. Just before serving, spread over the top the whites beaten to a stiff froth, with four tablespoonfuls of powdered sugar and the juice of one lemon. Eat when cold, with sweetmeats or berries.

### VELVET CREAM.

Author.

One-third box of gelatine, one pint of milk, three tablespoonfuls of granulated sugar, three eggs. Dissolve the gelatine in the milk on the back of the stove; when dissolved, add the beaten yolks, and cook till the consistency of cream; take off the stove, and add the beaten whites; flavor with vanilla or lemon; put in grooved mould and set on ice. Serve with cream and sugar.

## WITH FOUR EGGS.

## ALMOND CUSTARD.

Mrs. C. P.

One pint of new milk, one cup of fine sugar, quarter of a pound of blanched almonds (pounded), two tablespoonfuls of rosewater, the yolks of four eggs. Stir this over a slow fire until it is the consistency of cream, then remove it quickly and put it in a pudding dish. Beat the whites of the eggs to a stiff froth, with a little sugar, and spread on the top.

## AMBER CREAM.

Author.

One quart of milk, two tablespoonfuls of corn starch, three tablespoonfuls of sugar (heaping), one teaspoonful of vanilla, four eggs (yolks). When the milk begins to boil, stir in the corn starch, dissolved in a little cold milk, then the well-beaten yolks and sugar. Flavor when done and nearly cold. Put in mould at once. Serve with whipped cream, sweetened and flavored with vanilla.

This rule, using the whites instead of the yolks of the eggs and one-half of a cocoanut grated, makes a delicate cream.

## BAVARIAN CREAM. No. 1.

Cousin Eva.

One pint of cream, sweeten and flavor; add the beaten yolks of four eggs; whip all to a froth; dissolve one-half ounce of gelatine in warm water; when cold, add the cream, and pour into a mould lined with sponge cake.

## BAVARIAN CREAM. No. 2.

Author.

One quart of sweet cream, yolks of four eggs, one ounce of gelatine or isinglass, one small cup of sugar. Flavor to taste. Soak the gelatine in just enough cold water to cover it for an hour; strain, and stir it into a *pint* of the cream made boiling hot. Beat the yolks smooth with the sugar, and add to the boiling mixture, a little at a time, until it thickens; then take from the fire; when nearly cool, flavor and stir in gradually the other pint of cream, whipped to a froth. Dip a mould in cold water, wipe, and fill with the mixture. Set on ice.

## CHARLOTTE RUSSE.

Author.

One quart rich cream, one even teacup of powdered sugar, one teaspoonful of vanilla, one-third of a box of gelatine, whites of four eggs; pour one-fourth teacup of milk over the gelatine, and set on the back part of the stove for half an hour. It must not be allowed to get more than luke-warm. Whip the cream, gather the froth into a colander. When all the cream is whipped, remove from the colander to bowl, pour the sugar over the froth, then beat the whites and add to the froth and sugar; lastly add the vanilla and gelatine dissolved. Whip all together three minutes with Dover egg-beater. (Delicious).

## CHATHAM CREAM.

Author.

One ounce of gelatine dissolved in a little milk on back of stove. Bring one pint of milk to the boiling

point and draw to the back of the stove, stir in the beaten yolks of four eggs and one coffee cup sugar, draw forward again and cook until it thickens, stirring slowly. When this is partially cool stir in the dissolved gelatine, and when slightly hardened, add a quart of rich cream whipped to a froth. Flavor with vanilla. Line a mould with slices of cake, or lady-fingers. Dip the edges of cake in white of egg so that the cake will cohere; then fill the mould and set on ice. When wanted turn out on a plate and ice the top. Beat the white of egg to stiff froth, add one tea-cup powdered sugar. Flavor with the juice and grated rind of one lemon.

### CHOCOLATE CREAM.

Author.

One quart of milk, two tablespoonfuls corn starch, three tablespoonfuls granulated sugar, two heaping tablespoonfuls grated chocolate, four eggs. Dissolve the corn starch in a little cold milk and stir into the boiling milk, when it begins to thicken stir in the well-beaten yolks and sugar, then the chocolate dissolved; cook about five minutes, and set away to cool. Before serving, beat the whites to a froth, add two tablespoonfuls powdered sugar and one-half teaspoonful vanilla. Drop here and there on top of the chocolate cream.

### COCOANUT BLANC MANGE.

Mattie.

Let one quart of sweet milk come to a boil, then stir in one grated cocoanut, and three even tablespoonfuls of corn starch, mixed with enough cold water to dissolve, and sugar sufficient to sweeten. Let this cook



three-quarters of an hour, stirring occasionally, then take it off the fire, and stir in the beaten whites of four eggs. Pour into a mould and when cold serve with cream.

### COFFEE CREAM.

Author.

One pint of cream, one tablespoonful of gelatine, whites of four eggs, one teacup of powdered sugar, one teacup of strong coffee. Soak gelatine on back of stove for three-quarters of an hour, in just enough cold water to cover. In the meantime whip the cream, removing the froth until all the cream is used. Beat the whites well, and add the sugar; beat again, and add the coffee, and lastly the whipped cream. Set on ice. The coffee must be very strong.

A good substitute for a French coffee-pot is a funnel-shaped perforated tin cup; lay an old linen napkin in this cup and pour one-half a teacup of ground coffee (Old Government Java) into this napkin, then pour, very slowly, boiling water over the grounds until you have a teacup of coffee extract.

### FRENCH CUSTARD.

Aunt Risley.

Four eggs to a quart of milk, one even tablespoonful of corn starch dissolved in a little milk. Beat the yolks and sugar together, and beat the whites separately. Then stir the whites in with the yolks; let the milk be warm before putting in the eggs. Cook it in tin pail in a kettle of warm water, or double boiler.

## LEMON ICE. No. 1.

Mrs. M. Wheeler.

Eight lemons, two quarts of water, one and a half pounds of sugar, whites of four eggs. This will make three quarts to freeze.

## LEMON ICE. No. 2.

Author.

One quart of water, one quart of granulated sugar, nine lemons, whites of four eggs. Squeeze the lemons into a pint measure, fill the measure with water to complete the pint of juice, then pour the juice over the sugar, mix and add the quart of water, and put in the freezer; when it begins to congeal add the well-beaten whites of the eggs. Enough for twelve persons.

## NEW YORK ICE CREAM.

Author.

One full quart of cream, one coffee cup powdered sugar, four eggs, three teaspoonfuls of vanilla—if the extract is very strong, less will be required. Beat the yolks and whites separately, then put together and stir in one pint of cream. When it reaches the boiling point draw the cream to the back of the stove until the whole is well mixed, then draw forward, stir until it thickens, about three minutes. Cool. Add the other pint of cream, then the vanilla, and freeze.

## NEW YORK CREAM.

Author.

One quart of milk, four eggs, three tablespoonfuls of granulated sugar. Put milk in tin pail, and place this in a kettle of boiling water to prevent burning;

cream the yolks of the eggs and sugar; add to this the well-beaten whites, and stir all in the milk when it reaches the boiling point; let it thicken to the consistency of rich cream; flavor with a teaspoonful of vanilla; pour in custard cups, and set in cool place.

### ORANGE FLOAT.

Author.

One quart of milk, four eggs, three tablespoonfuls of sugar, one teaspoonful of essence of lemon, four oranges, cake. Bring milk to the boiling point, and stir in the beaten yolks and sugar; boil till as thick as cream; remove; add the lemon essence; cool, and pour over the sliced cake and orange. Cover all with the whites beaten to a stiff froth, with two tablespoonfuls of powdered sugar and the juice of one lemon. Brown lightly.

### PINEAPPLE GLACÉ.

Author.

Soak one-third box of Cox's gelatine two hours in the juice of one can of pineapple. In the meantime, whip one pint of rich cream; remove the froth until all the cream is whipped; then beat the whites of four eggs to a froth, and to this froth add one teacup of powdered sugar; chop the pineapple in half-inch cubes, and stir into the gelatine; then add the beaten eggs and sugar; and lastly the whipped cream, stirring the latter lightly through, not enough to bring the apple to the top. This may be made of fresh pineapple, by chopping it, adding the sugar, and letting it stand long enough to extract one-half pint of juice, the amount in the can. The above is delicious.

## PEACHES, FROZEN.

Author.

Pour the peaches from the can into a pan, with one coffee cup of sugar and one-half pint of water; boil ten minutes; then cool, and beat into it the well-whipped whites of four eggs; put into a form and freeze. If fresh peaches are used, select a dozen large ones, peel and mash them, and add a coffee cup of sugar, but no water, and the whites of four eggs beaten to a froth, and freeze. If made from canned peaches in the winter, it can be made in the morning and put out in the snow, and during the day will freeze.

## PUMPKIN CUSTARD.

Sister Mary.

One-fourth of a pumpkin steamed soft, four eggs, one-half pint cream, one wine-glass each brandy and wine, one-fourth pound butter, added to pumpkin while hot. Sweeten to taste with sugar. Cinnamon and nutmeg to taste.

## RADIANT CREAM.

Author.

One pint milk, four eggs, four tablespoonfuls strong coffee, two tablespoonfuls powdered sugar, one teaspoonful vanilla. Bring milk to the boiling point; draw to the back of stove, stir in the yolks and one white of egg with sugar well beaten, and cook three minutes. Add coffee and vanilla. Set away to cool. When cold stir in lightly the beaten whites of eggs with two tablespoonfuls of powdered sugar. Two tablespoonfuls of ground coffee will make the required

strength. The first drops which fall from the coffee when making for breakfast may be reserved for flavoring. Three macaroons crushed fine and added with or without the coffee is delicious.

### SPANISH CREAM.

Cousin Eva.

One-half box Cox's gelatine, one quart of milk. Let the gelatine soak for awhile in a portion of the milk. Beat the yolks of four eggs thoroughly, and add five tablespoonfuls *powdered* sugar. Beat whites separately and add five tablespoonfuls of same sugar. Place milk in tin pail and set in kettle of boiling water. When the milk is hot, add gelatine, and stir till dissolved, then add yolks of eggs and cook till thick as custard. Remove from fire, flavor with vanilla, and add whites of eggs, stirring rapidly; pour into moulds that have been rinsed with cold water. I forgot to say add pinch of salt. The success of this depends on having all the preparations made beforehand so there will be no delay.

### RICE BALLS.

Miss B.

Mould rice while hot into balls, or press it into shape in small cups. When cold take out some of the rice from each ball, and place instead some tart sweetmeats. Place all the balls in a flat glass dish, and pour a custard over them.

### RICE MÉRINGUE.

Cousin Alice.

Pick over one teacup of rice, wash clean and boil in

water until it is soft. When done drain all the water from it; let it get cool, and then add one quart of new milk, the well-beaten yolks of four eggs, three tablespoonfuls of white sugar, and a little nutmeg; pour into a baking-dish and bake half an hour. Let it get cold; then beat the whites stiff, add two large spoonfuls of sugar flavored with lemon or vanilla, and spread it over the pudding, and slightly brown in the oven. Be careful not to let it scorch.

### SUNSHINE PUDDING.

Author.

One quart of milk, two tablespoonfuls of corn starch, three tablespoonfuls of granulated sugar, four eggs, one teaspoonful of vanilla, a pinch of salt. Mix the corn starch with just enough milk to dissolve it, and stir smoothly into the quart of milk when it is warm. Boil three minutes, remove from the fire, and add the beaten yolks, sugar and vanilla; pour into a dish and bake about fifteen minutes. Beat the whites to a stiff froth, add one teacup of powdered sugar, mix and add two tablespoonfuls of plum, grape, or currant jelly; spread over the pudding and brown in the oven.

### TAPIOCA CREAM.

Aunt Sue.

Soak two tablespoonfuls of tapioca in water over night. Pour off the water and put the tapioca into one quart of boiling milk, and boil ten minutes. Beat the yolks of four eggs with a cup of sugar, and add a cup of prepared cocoanut. Stir in and boil five minutes longer, then pour into a dish, after flavoring with vanilla. Beat the whites to a stiff froth with three



tablespoonfuls of sugar. Pour this over the pudding, sprinkle cocoanut on top and brown.

## TIPSY CHARLOTTE.

Author.

One-half cup of butter, one-half cup of milk, one cup of sugar, two cups of flour, one teaspoonful baking powder, whites of three eggs. Rub butter and sugar to a cream; add milk and flour (in which has been mixed the baking powder) alternately, and lastly the whites of the eggs, and one teaspoonful of vanilla. Bake in square tin fifteen minutes, in quick oven. This makes two layers.

### FILLING.

Thicken one teacup of milk with one egg, beaten separately and together; add one tablespoonful granulated sugar. Take from the stove, cool, and stir into it one-half teacup almonds, blanched and chopped fine. Put one-half of this in one layer, and flavor with two tablespoonfuls of sherry wine, then add the other layer, and the rest of the filling; serve each piece with a tablespoonful of whipped cream flavored with vanilla. The cream must be stiff like Charlotte Russe. Do not add the filling until the day you use the cake. Blanch the almonds by pouring over them boiling water.

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## WITH FIVE EGGS.

## APPLE MÉRINGUE.

Mrs. B.

Two cups of apple sauce, two cups of sugar, juice and peel of one lemon, one tablespoonful of flour,

yolks of five eggs. Bake it, and when done beat the whites of the eggs, with two tablespoonfuls of powdered sugar, and spread over the top. Brown in the oven.

## CHARLOTTE RUSSE.

Author.

To one-half cup of milk add one heaping tablespoonful of gelatine (Cox's); soak on back of stove one-half hour; keep lukewarm. Whip one-half pint of cream; take off froth as it gathers, and set aside. This done, beat the whites of five eggs to a stiff froth, and to this add one-half teacup of powdered sugar, and stir; then add gelatine and cream slowly. Flavor with one teaspoonful of vanilla. Set away to cool. Serve with lady-fingers or blocks of layer cake.

## FANCY BLANC MANGE.

Author.

One quart of milk, two tablespoonfuls of corn starch, four even tablespoonfuls granulated sugar, five eggs, (whites). Dissolve the corn starch and sugar in a little cold milk, and stir into the quart of milk when it reaches the boiling point. When it begins to thicken stir in the well-beaten whites. Stir constantly until it thickens sufficiently—about five minutes. Remove from the fire and divide into thirds. Into one-third stir a tablespoonful of chopped citron, and set aside a few moments. The other two-thirds put back on the fire, in separate tins. Stir into one a tablespoonful of grated chocolate dissolved in a little boiling water. Cook a minute longer and remove from the fire. Then into the other third stir the well-beaten yolks of two

eggs. Cook three minutes and remove from the fire, and flavor *both* with one-half teaspoonful of vanilla. When they begin to set, place in a mould, first the yellow in the bottom of the bowl, second, the chocolate, and on top the citron. Put on ice. When ready to serve turn out on a dish and surround with whipped cream, sweetened, and flavored with vanilla. This makes a pretty finish for the blanc mange. A similar dessert may be made without any eggs by using the recipe for chocolate blanc mange, using only one-third of the chocolate.

## ICE CREAM.

Author.

Three pints of cream, one even pint of powdered sugar, one even teacup of finely chopped raisins, one even teacup of finely chopped almonds, one tablespoonful of vanilla, five yolks of eggs. Put a pint of the cream in a double kettle, bring to the boiling point, then mix with it the yolks of eggs and one-fourth pint of the sugar, beaten together. Stir gently until it thickens and is smooth, (about three minutes). Remove to a cool place; when cold add the rest of sugar, cream and the vanilla. When partly congealed add the almonds and raisins. The quantity is sufficient for thirteen persons. Very good made with milk. The raisins must be seeded and washed with milk to remove the specks, before chopping; use the soft shell sweet almond. Shell and pour boiling water over them; let them stand a few moments, and remove skins. Wash them in milk before chopping to remove any specks of skin which may adhere.

## SNOWFLAKE.

Author.

One quart of milk, two tablespoonfuls of corn starch, three tablespoonfuls of fine sugar, whites of five eggs, a small pinch of salt. When the milk comes to a boil, stir in the corn starch dissolved in a little of the cold milk. When this boils, stir in the five well-beaten whites, and let the whole come to a boil, and cook three minutes. Eat cold with cream, sweetened and flavored with vanilla. Put a lump of jelly in the center of each dish served.

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## WITH SIX EGGS.

## APPLE MÉRINGUE.

Mrs. A. D. Cushing.

Fill a small deep dish half full of stewed apples, or any preserved acid fruit (peaches are very nice), and pour over an icing of the beaten whites of six eggs, and six tablespoonfuls of white sugar. Bake slowly. It can be eaten cold or hot. If the apple is stewed, only let it remain in the oven long enough to cook and brown the icing nicely.

## BOILED CUSTARD.

Mrs. Alice D. Cushing.

Put on to boil in a kettle three pints of milk, with some cinnamon sticks broken into it; then take two eggs to a pint, breaking them into the bucket (leaving about two of the whites to whip up and place on top); beat the eggs well in the bucket, with sugar to

taste, and when the milk boils up, pour it in with the eggs, stirring all the while; then put some boiling water into the kettle, and place your bucket containing the custard in it, and stir constantly until it begins to thicken (be careful not to allow it to curdle); then remove it, and place it in a cool place until ready to serve. Have a glass bowl, in which you have placed some pieces of sponge cake, with sherry wine sprinkled over it; then strain your custard into this bowl (or you may omit the cake if you wish); then whip up the whites of the eggs, with some currant jelly, and just before serving, with a spoon pile the egg on the top as high as possible. This makes a very pretty dessert.

### COFFEE CUSTARD.

Mrs. Harris.

Mix with one quart of milk two ounces of burnt whole coffee, cook twenty minutes, keeping it covered to preserve the aroma. Strain it through a fine sieve; sweeten it, and (if to boil) stir in six beaten eggs, strain, and put over the fire to cook until it thickens; and (if to bake) five eggs; put in a dish to bake, or cups, and eat cold.

### CAFÉ GLACÉ.

Author.

One pint strong Java coffee, one-half coffee cup ground coffee, yolks of six eggs, one teacup of granulated sugar, one-third box of gelatine. Soak the gelatine three-quarters of an hour in a little cold water, on the back of the stove; then pour over it the coffee, boiling hot; add to this the beaten yolks and sugar; put on stove, cook till it is of the consistency of thick

cream. When it begins to jelly, stir lightly in a pint of cream beaten to a froth. Set on ice. This is enough for twelve persons. The pint of strong coffee is made by pouring one pint of boiling water on the half cup of coffee mentioned above. Refer to directions for Coffee Cream.

## CHOCOLATE ICE CREAM.

Author.

One quart of cream, one pint of milk, one even pint of powdered sugar, one tablespoonful of vanilla, six eggs, one teacup grated chocolate. Mix sugar, chocolate, cream and milk, and bring to the boiling point in a porcelain kettle; then draw the kettle to the back of the stove, and stir in the mixture, six yolks and four whites, which have been well beaten separately and together. Draw the kettle forward again, stir constantly till the mixture looks like thick cream, then take it from the stove and add the remaining whites, which have been well beaten; when slightly cooled add the vanilla. When cold, pour into the freezer and freeze. This quantity is enough for twelve persons. The chocolate must be dissolved in a little boiling water.

## FLOATING ISLAND.

Author.

One quart of milk, one tablespoonful of corn starch whites of six eggs, three tablespoonfuls of granulated sugar. Currant jelly to color with. Serve with sponge cake.



## ITALIAN CREAM.

Author.

Three pints of milk, one pint of cream, one coffee cup of sugar, one ounce of gelatine, six eggs, two teaspoonfuls of vanilla. Soak the gelatine in just enough milk to dissolve it; place on the back of the stove for one hour. Bring the rest of the milk to the boiling point, draw to the back of the stove and stir in the well-beaten yolks and sugar. Draw forward and let it cook until it thickens like cream, stirring all the time. Remove from the stove, and add cream, the dissolved gelatine, then the beaten whites and vanilla. Put in a mould and place on ice to chill.

## LEMON BLANC MANGE.

Author.

One quart of boiling water, one-half box of Cox's gelatine, juice of two large lemons, one coffee cup of sugar. When almost cold pour over the beaten yolks of six eggs. Mix well; when cold put on ice.

## RASPBERRY CHARLOTTE.

Sister Olive.

Take a dozen of the square or oblong sponge cakes, spread over each a thick layer of jam, and place them in the bottom and around the sides of a glass bowl; take the whites of six eggs and mix with them six tablespoonfuls of raspberry or currant jelly, beat the egg and jelly till very light, and fill the bowl with it; cream is still better than the white of egg. You can make a charlotte of any kind of jam or fruit jelly.

## SHERRY WINE JELLY.

Author.

One-half box of gelatine, pour over this one-half cup of cold water. Set on back of stove one hour; keep warm, not hot. One-half coffee cup of granulated sugar, one pint boiling water. After the gelatine has soaked an hour, pour over it the sugar and boiling water. When it is cool and begins to jelly, stir in three tablespoonfuls of sherry wine. Beat the whites of six eggs to a stiff froth, then add two tablespoonfuls of powdered sugar, stir together and beat into the gelatine. When mixed set away to cool. Serve with white cake.

## SWISS CREAM.

Author.

One quart of rich cream, one teacup of powdered sugar, let it boil, set it off the fire. Beat the whites of six eggs very light. When the cream ceases to boil set it on the fire again; stir in the eggs rapidly, and keep stirring until it comes to a boil; cook three minutes, remove from fire and flavor with one teaspoonful of vanilla. This rule, using a coffee cup of sugar and nine macaroons, crushed, makes delicious ice cream.

## SYLLABUB.

One quart of cream, one gill of wine, the juice of three lemons, and beaten whites of six eggs, and sugar to your taste. Froth these ingredients with a syllabub churn, and put into glasses. Pass around with cut cake.

## WITH EIGHT EGGS.

## APPLE CUSTARD.

Mrs. Alice D. Cushing.

Pare and quarter six mellow and tart apples; place them in a pan on the stove, with a cup of water. When they soften, put them in a pudding dish, and sprinkle sugar over them. Beat eight eggs quite light, and sweeten with sugar to the taste; then add three pints of milk; grate in half of a nutmeg, and turn the whole over the apples. Bake about twenty-five minutes.

## LEMON CUSTARD.

Mrs. Harris.

Beat the yolks of eight eggs very light; pour on them one pint of boiling water; add the juice and grated rind of two lemons; sweeten to taste; then add one glass of Madeira wine or half glass of brandy; scald it over the fire till it thickens. When cool, put it in glass cups. To be eaten cold. One small tea-cup of powdered sugar.

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## WITH TEN EGGS.

## SNOW BALLS.

Mrs. H.

Take ten eggs. Beat the whites of five to a stiff froth. Break the other five into a bowl and add the yolks of the first five to the same. Add white sugar sufficient to sweeten the whole. Put two quarts of new milk on the stove, and when it boils place the beaten whites carefully on the milk, and let it boil one

minute. Then skim the whites carefully into a dish. Beat the other eggs with sugar very thoroughly together. Flavor with vanilla, and stir this into the scalding milk until it begins to thicken. Then pour it through a sieve into a pan, after which pour this custard into your dish, and cut the whites into small squares and place them on the top of the custard.

### SPANISH CREAM.

Mrs. N.

Ten eggs, half an ounce of gelatine dissolved in a gill of warm milk. Make a custard of yolks of eggs and milk, as for snow-balls; as soon as done stir in the gelatine. Beat the whites to a stiff froth, and when the custard is nearly cold, stir in the froth and set away to cool; whip what cream you have, and put in the same time as the whites of the eggs.

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### WITH FOURTEEN EGGS.

### BISCUIT GLACÉS.

Francatelli.

One pint of clarified syrup, yolks of twelve eggs, two whole eggs, a large wine-glass of maraschino. Mix the whole of the ingredients in an earthen basin; then pour the preparation into an egg-bowl, that has been previously heated with hot water and wiped dry. Whisk the soufflé briskly (the egg-bowl being placed on a stove containing hot ashes) until it resembles a well-prepared, firm, sponge-cake batter. Fill the paper cases with the preparation, and smooth over the

tops. Place them in a tin pail or freezer, surrounded with ice and salt, and half a pound of saltpetre mixed, and let them remain well covered for three or four hours, at least, before serving, without stirring them; or they may be frozen all together in one mould, and some sifted macaroon powder or grated chocolate sprinkled over the surface, to imitate a baked soufflé.

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### WITH FIFTEEN EGGS.

### NESSELRODE PUDDING.

Careme.

Forty chestnuts, one pound of sugar, one pint of cream, twelve eggs (yolks), one glass of maraschino, one ounce of candied citron, two ounces of currants, two ounces of raisins; flavor with vanilla. Blanch the chestnuts in boiling water, remove the husks and pound them in a mortar until perfectly smooth, adding a few spoonfuls of the syrup; then rub them through a fine sieve, and mix them in a dish with a pint of syrup made from one pound of sugar, clarified, and flavored with vanilla, one pint of cream and the yolks of eggs. Set this mixture over a slow fire, stirring it *constantly* until the eggs begin to thicken, (without allowing them to curdle), then take it off. When it is cold put it in the freezer, adding the maraschino, and make the mixture set; then add the sliced citron, the currants and stoned raisins, (these two latter should be soaked the day previous in maraschino, and sugar pounded with vanilla), to the whole. Thus mingled add a plateful of whipped cream, mixed with the whites of three eggs beaten to a froth. When the

pudding is perfectly frozen, put it into a mould, close the lid, place it in a freezer well surrounded with pounded ice and saltpetre, and let it remain till time of serving, when turn it out of the mould.

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### TUTTI FRUTTI.

Cousin Eva.

When rich vanilla cream is partly frozen, add English currants, chopped citron, chopped raisins, candied cherries, or other candied fruits chopped rather fine. The rule is generally the same quantity of fruit as cream. Mould, and place in pounded ice and salt until ready to serve. A sufficient time must be allowed for the cream to harden. Blanched almonds chopped makes a nice addition.

### NAPOLITAINE CREAM.

Author.

Make a vanilla, a chocolate, and a strawberry cream; freeze in separate freezers, and fill a mould the form of a brick in three smooth layers of equal size.



# PICKLES, CATSUPS AND SPICED FRUITS.

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## PICKLE FOR CUCUMBERS.

Author.

Put cucumbers fresh from the garden in a brine strong enough to bear the weight of an egg. They will keep all winter in this way. When fresh pickles are wanted, soak the cucumbers in fresh water two days, changing the water once, then proceed according to rule for pickles. I make a firm green pickle by pouring the same brine boiling hot over cucumbers three days in succession, leaving them in the brine twenty-four hours each time; the fourth day pour cold vinegar over them; add two ounces each of mustard and celery seed and two small stalks of horse-radish, and seal. If not sealed, cover with horse-radish leaves, and press the cucumbers under the vinegar with a weight. A teacup of rock salt and a gallon of water make a good brine.

An excellent way to put up pickles that will keep a year or more: Drop them into boiling hot water, but not boil them; let them remain ten minutes; wipe them dry, and drop into cold spiced vinegar, and they will not need to be put into salt and water. The above is a rule which has been thoroughly tested, and found to be a most excellent one. Use a porcelain-lined kettle; never use tin for pickles.

## PICKLED CUCUMBERS. No. 1.

Mrs. L. G. Risley.

One pint of salt to one gallon of boiling water. Pour this over one hundred small cucumbers, and let stand twenty-four hours; then pour over them clear boiling water, with a piece of alum half the size of an egg, and let stand twenty-four hours; then boiling vinegar, with one ounce of stick cinnamon, six red and six white peppers, one head of horse-radish (stripped), and one ounce of cloves, in a muslin bag. Sprinkle white mustard seed plentifully in the cucumbers.

## CUCUMBER PICKLE. No. 2.

Aunt Hettie.

Pick the cucumbers, leaving the stems on; wash carefully, so as not to bruise them. Make a brine of two quarts of coarse salt, lump of alum size of an egg, and three pails of water; pour this, boiling hot, over the pickles three days in succession; then pour over them equal parts of boiling water and vinegar three days in succession. The same brine and the same vinegar will do each time. Use a four-gallon jar. For each layer take two sticks of cinnamon, one tablespoonful of white mustard seed, one tablespoonful of horse-radish root, one teaspoonful of whole allspice, three slices, one inch wide, of green peppers, thirty-six small onions (all together). Cover all with cold vinegar, adding one-half teacup of brown sugar to each quart. Cover all plentifully with horse-radish leaves. If these cannot be procured, put mustard seed and sliced horse-radish root on top. This need not be sealed up; will keep a year.

## CUCUMBER PICKLES. No. 3.

Mrs. B.

Wash the cucumbers, put in a jar and cover with water. For every one hundred pickles allow one pint of salt. Let them stand twenty-four hours; then drain off the brine and wipe dry. Take the same quantity of vinegar there is of brine, scald it, then pour over the pickles and let them stand twenty-four hours. Take the same vinegar and scald again and pour over the pickles and let them stand twenty-four hours longer. The last day dry each pickle and lay in the jar they are to be kept in. Take fresh vinegar, the same quantity, and boil together with one-half pound of sugar, one ounce of whole cloves and a lump of alum half as big as a hen's egg (alum is to harden pickle), pour over the pickle and cover tight. In a few days will be ready to eat.

## CUCUMBER PICKLES (Extra Nice). No. 4.

Mrs. H., Cincinnati.

Make a strong brine of salt and water, put the cucumbers into it fresh; let them remain in it for nine days, pouring it off, and scalding it every second day, pouring it on the cucumbers boiling. When this is done, take some vinegar (if it is very strong, two-thirds vinegar and one-third water), heat it boiling hot, pour over your pickles, having first covered them with cabbage or vine leaves, and let them stand twenty-four hours. Then take cider vinegar of the first quality, sweeten with brown sugar to taste; say one and one-half pounds to two gallons of vinegar; have ready allspice, sticks of cinnamon, black pepper

(whole), mustard seed, caraway seed, celery seed and race ginger. Put these all into the vinegar while heating. Pour off the vinegar which you put on first, and pour on this last preparation. Tie up securely so as to exclude the air. This same process is used for mangoes. By no means omit the caraway seed and celery seed; also add horse-radish in slices.

To one gallon of vinegar and one hundred cucumbers use one ounce of race ginger sliced, two ounces of whole pepper, one ounce each of (stick) cinnamon, whole allspice, mustard, caraway and celery seed, two small stalks of horse-radish.

### CUCUMBER PICKLES. No. 5.

Sister Mary.

Wipe small cucumbers, lay in a jar, cover with one-third whisky and two-thirds water, then put on a lid which fits close so as to exclude the air. Will be ready for use in six weeks. Makes fine vinegar as well. May use horse-radish or spices to flavor pickle.

### TO PICKLE RIPE CUCUMBERS.

Take large ripe cucumbers, split them, take out the seeds, peel them, put them in brine twenty-four hours; then in fresh water twenty-four hours; put half a pound of brown sugar to one quart of vinegar, scald and pour over them. They are very nice for tea.

### RIPE CUCUMBER PICKLES.

Sister Dona.

Pare ripe cucumbers, and scrape out seeds; cut lengthwise in inch strips; lay in vinegar and water

over night; place in kettle; cover with vinegar. To each quart of vinegar allow three-fourths cup of white sugar, one teaspoonful of whole cloves, a small stick of cinnamon, one teaspoonful of whole pepper, a very little salt. Boil until a fork will pass readily through them, which will be about twenty minutes. Put in a jar when cool.

### TO COLOR PICKLE GREEN.

Author.

Mix and boil one gallon of water and two pounds of common salt; pour hot over the cucumbers; let stand three hours tightly covered; pour off; cover with vinegar, scalding hot; let stand three days; pour off, and scald in fresh vinegar.

### ONION PICKLES.

Author.

Peel one-half gallon of silver onions; put into strong brine for three days; take out and simmer in milk and water for a short time; then take out and dry; put them in a jar, and pour hot vinegar over them, flavored with mace and pepper.

A more simple way: Soak the onions in brine two days; change the brine once; then drain and pour over them boiling vinegar, mace and pepper. White mustard seed may be added.

### WHITE WALNUTS.

Take them when so soft a pin will run through easily. Boil salt and water strong enough to bear an egg; skim it, and when cold pour over the walnuts.

Let them stand in this brine fourteen days, and then throw them into cold water for two days. Boil them in weak vinegar, and let them lie in this a week. Simmer enough strong vinegar to cover them. Mix together grated horse-radish, cloves, mustard seed and red pepper. Put the walnuts into the jar, in alternate layers with the other ingredients, and pour the scalding vinegar over them.

### ALBEMARLE PICKLE.

Cousin Alice.

Chop *very fine* one peck of green tomatoes, one-fourth peck of white onions, twenty-four large cucumbers, two large cabbages, six green peppers. Let this mixture stand twenty-four hours, covered with salt, and then squeeze *very dry*. Add to this one pound of brown sugar, two ounces of ground cinnamon, two ounces of celery seed, two ounces of white mustard seed, one ounce of ground mace, one ounce of ground cloves, one ounce of ground turmeric, sufficient vinegar to cover. Let it boil slowly one hour before bottling. Add the turmeric, dissolved in a little cold vinegar, five minutes before removing from the fire. This piccalilli *cannot be excelled*.

### CHOPPED PICKLE.

Mrs. E. Morgan.

One dozen green tomatoes, two large cucumbers, one head of cabbage, three heads of celery, three green peppers, half a dozen onions; chop these all together; scald in a weak brine; drain off, and scald in one quart of vinegar and water (equal proportion



of each); drain this off; then pour on, hot, one gallon of vinegar, in which is put one pound and a half of sugar, quarter of a pound of white mustard seed, one tablespoonful of cinnamon, one teaspoonful each of black pepper, red pepper, ground mustard, cloves and allspice. Put into earthen jars, with fresh horseradish leaves over the top of the pickle.

### MIXED PICKLES.

Two large heads of cabbage, two heads of cauliflower, one dozen cucumbers, one-fourth peck of small string beans, one quart of small onions, six peppers, one-fourth peck of small green tomatoes. Cut all into small pieces; sprinkle with salt; let stand twenty-four hours; then drain well. Take two gallons of vinegar, one-half pound of mustard, one-fourth pound of mustard seed, two pots of French mustard, one ounce of whole allspice, one ounce of ground pepper, one ounce of whole cloves. Put spices and vinegar in a kettle, and let them come to a boil; then add the vegetables, and let them scald until they become tender and yellow, and bottle.

### MIXED MUSTARD PICKLE.

Mrs. Pratt.

One quart of small cucumbers, two quarts of small onions, four heads of cauliflower, four green peppers, soaked in salt and water; one gallon of vinegar, one-half pound of mustard, six cups of sugar, two cups of flour. Make a paste of flour and mustard; one teaspoonful of turmeric; mix with vinegar; boil all together.

## MIXED PICKLE.

Mrs. B.

Two heads of cabbage, slice fine and cut into inch pieces; two heads of cauliflower, cut into small pieces; fifty cucumbers about three inches long, some quartered, and some sliced in round pieces about one-fourth of an inch thick; four quarts of string beans, boiled until tender in salted water; eight large green peppers (take seeds out), then cut up into small pieces; one quart of small white onions. Pour over all, excepting string beans, a strong brine, and let stand twenty-four hours; drain or squeeze well.

For a three-gallon jar, take six quarts of vinegar, one teaspoonful of cayenne pepper, one-fourth pound of white pepper (ground), one tablespoonful of turmeric powder, one-fourth pound of whole mustard seed, a piece of alum one-half the size of a hen's egg. Pour vinegar and spices, hot, over all. When cool, add a pint of ground mustard; stir thoroughly.

## TURMERIC PICKLES.

Mrs. E. B. M.

Slice a peck of small green tomatoes thin, one-half peck of onions. Place them in layers in a stone jar, sprinkle each layer very lightly with salt. Put a weight on them and let them stand twelve hours; then drain and put in a porcelain kettle, sprinkling through them half a pound of mustard seed. In a bowl put two pounds of sugar, one-half teaspoonful cayenne pepper, two teaspoonfuls each of mace, allspice, and cloves, ground fine; also add two tablespoonfuls each

of cinnamon, ginger, black pepper, curry powder, turmeric and celery seed. Mix until smooth with a little cold vinegar, add enough vinegar to make a gallon; pour it over the tomatoes, throw in some strips of horse-radish. Stew all together until the tomatoes are a bright yellow; stir with a wooden spoon.

### EAST INDIA PICKLE.

Mrs. J. J. Quetting. (Aunt.)

One-half peck of green tomatoes, one-half peck of sliced ripe tomatoes, two heads of cauliflower, one peck of small cucumbers; salt these and let them stand twenty-four hours; then drain and freshen a little; add a handful of scraped horse-radish, three heads of celery, one-half ounce of turmeric, one-half ounce of cloves, one-eighth of a pound of ground pepper, one-half pound of white mustard seed, one-half pound of flour of mustard, one-eighth of a pound of sugar, one-half ounce of cinnamon; put in a kettle with cold vinegar; let it boil fifteen minutes (watch carefully, as it burns easily); pour it on hot. Mix the turmeric, half a teacup of flour and mustard together in a paste with cold vinegar, and stir in when boiling, to thicken.

### ENGLISH PICKLE.

Cousin Mary Josselyn.

Two heads of cauliflower, one quart of small onions, two quarts of small cucumbers, one quart of green tomatoes, sliced, six green peppers, chopped fine, one-half pound white mustard seed, one-fourth pound of English mustard, one ounce of turmeric, one-half ounce of cloves, one-half ounce of cinnamon, one

tablespoonful of table oil, four tablespoonfuls of flour, one coffee cup of sugar. Salt the tomatoes, onions and cucumbers; let them stand twenty-four hours. Divide the cauliflower and salt separately. Drain thoroughly; add the peppers and put into a porcelain kettle and cover with cold vinegar; let it boil ten minutes. Drain as before; when cold add in the following manner: Mix the English mustard, cloves, cinnamon, flour and turmeric; smooth with three pints of vinegar and cook thoroughly; add the oil when done, and stir the dressing through the pickles, adding the mustard seed. Bottle. This makes six quarts.

### FRENCH PICKLES.

Sister M.

One peck of green tomatoes, sliced, six large onions, one head of cauliflower, cut in medium-sized pieces. Sprinkle over them one pint of salt and let them stand over night. In the morning drain off the salt and boil them in two quarts of water and one quart of vinegar fifteen or twenty minutes. Drain well and add seven pints of vinegar, two pounds of brown sugar, one-half pint of white mustard seed, two tablespoonfuls of ground allspice, two ounces each of cloves, ginger, cinnamon and mustard, one-half teaspoonful of ground cayenne pepper. Put all into a kettle and boil fifteen or twenty minutes. Stir and be careful not to burn the mixture.

### MUSTARD PICKLE.

One quart of sliced cucumbers, one quart of sliced green tomatoes, one pint of small onions, one medium

head cauliflower cut up in small pieces, one small spoonful of cayenne pepper, a few nasturtiums and sliced radishes; salt slightly and leave over night; scald in the morning in vinegar, after draining the pickles thoroughly. To every quart of vinegar, one cup of brown sugar, one tablespoonful of flour, one-fourth pound of Colman's mustard. Dissolve the flour and mustard in a little cold water, and stir into the vinegar when it boils; then add the sugar and pickles.

### MUSHROOM PICKLES.

Mrs. L.

Take button mushrooms, wash in salt and water, dry on flannel and stem. Put in a shallow pan, sprinkle with a little salt and a good deal of pepper; cover with water and stew until the juice dries down; then cover with vinegar. Spice with mace and allspice. Cover tightly in a jar when cold.

### TO PICKLE RED CABBAGE.

Sister. (T. F. M.)

Slice it into a colander, and sprinkle each layer with salt; let it drain two days, then put into jar and pour boiling vinegar enough to cover, and put in a few slices of red beet-root. Choose the purple red cabbage. Those who like the flavor of spice will boil it with the vinegar. Cauliflower cut in bunches and thrown in after being salted will look a beautiful red.

## COUSIN SUSIE'S CHOW-CHOW. No. 2.

One-fourth peck sliced tomatoes, fifteen large cucumbers, or forty-five small ones, twenty-five large onions, sliced, two medium cabbages, cut fine, one-half pint of grated horse-radish, one-fourth pound white mustard seed, one-fourth pound mustard, ground, two ounces of celery seed, two ounces of cinnamon, two ounces of red pepper, three ounces of turmeric, one-fourth pound of black pepper. If cauliflower can be obtained use one head of cabbage and three heads of cauliflower. Put alternate layers of the vegetables in a jar, sprinkle salt lightly over, then alternate layers of the four vegetables, then salt; continue to do this until all of the vegetables are used. In twenty-four hours squeeze dry, and cover with vinegar and water, each one-half; squeeze dry in twenty-four hours and cover with hot vinegar full strength. Add at once the rest of the ingredients save the ground mustard and one pound of sugar, which must be added cold the last day. This vinegar must be heated each twenty-four hours for three days more, thus making in all four days. Put away in stone jars. This is excellent. Fresh vinegar may be added if necessary.

## CHOW-CHOW. No. 3.

Mrs. B.

One-half bushel green tomatoes, one dozen onions, one dozen green peppers, chopped fine; sprinkle over the mass a pint of salt; let it stand over night, then drain off the brine; cover it with good vinegar; let it cook one hour slowly, then drain and pack in a jar.



Take two pounds of sugar, two tablespoonfuls of cinnamon, same of allspice, one each of cloves and pepper, half cup of ground mustard, one pint of horseradish, and vinegar enough to mix thin. When boiling hot, pour over the pickle packed in the jar, and cover tight. Then it is ready for use, and will keep for months.

### CHOW-CHOW. No. 4.

Sister Mary.

One bushel of green tomatoes, sliced, two heads of cabbage, chopped, one-half peck of onions, sliced, twelve red peppers, chopped fine, four ounces of celery seed, one-fourth pound of mustard seed, one ounce of ground cloves, one ounce of allspice, one ounce of mace. Cover with vinegar, and let all boil two hours; add a little salt. Tomatoes, cabbage and onions should be sprinkled with salt over night. In the morning drain off the water.

### PICCALILLI. No. 1.

Author.

One peck of green tomatoes, sliced, six green peppers, sliced, one quart of onions, sliced. Cover with salt over night; drain off, and add to one gallon of boiling vinegar, one-half ounce whole allspice, one-half ounce of ground cloves, four ounces of ground mustard (Colman's), two ounces of white mustard seed, two ounces of celery seed, one ounce of ground ginger, one ounce of turmeric, one teacup of brown sugar, one bottle of French mustard, one grated nutmeg. Boil till clear. Dissolve turmeric and ground mustard in a little cold vinegar, and add five minutes before it is done.

## PICCALILLI. No. 2.

Sister Dona.

Take one peck of green tomatoes; slice them; sprinkle with one pint of salt, and let stand twenty-four hours, then wash in cold water; drain well and chop fine; add one head of cabbage, six onions, twelve peppers, and a little horse-radish. Chop all fine, and scald in vinegar. Drain well, and then add one ounce of mace, one ounce of cloves, one ounce of allspice, one pint of molasses. Boil fresh vinegar, and turn on it. Sprinkle a little brown sugar over the top, and set away in a jar covered tightly. In three or four days it will be fit for use.

## PICCALILLI. No. 3.

Author.

Take a peck of green tomatoes, cut in pretty thin slices, and sprinkle lightly with salt the night before cooking them. The next day, drain off the water, and having sliced twelve large onions, put in the kettle a layer of tomatoes, and over them a layer of onions; over this mixture put a layer from one bottle of French mustard (the best), one-fourth pound of mustard seed, one ounce of ground cloves, one ounce of ground pepper, one ounce of ground allspice; then another layer of tomatoes, and the above ingredients until all are used; cover with good vinegar, and let it simmer until the tomatoes look quite clear.

## GREEN TOMATO PICKLE.

Sister J. H.

One peck of green tomatoes, sliced, salted, and left standing over night; drain off very dry, and add one

quart of small onions, one dozen green peppers, sliced fine, one-half pound of ground mustard, two teaspoonfuls of turmeric, one-fourth pound of mustard seed, two ounces of ground ginger, one nutmeg, one teacup of sugar, one large tablespoonful each of whole allspice, pepper and cloves; vinegar sufficient to cover well. Mix all together, and cook until tomatoes are tender, stirring while cooking. Add the mustard and turmeric after taking from the fire, wet with cold vinegar.

### SWEET GREEN TOMATO PICKLE.

Aunt Mary.

Slice the tomatoes thick, and put in layers, with salt; let stand over night, drain off next day; one peck of tomatoes, one gallon of vinegar, one pound of sugar, one ounce of whole cinnamon, one-half ounce of whole cloves. Boil all together about half an hour.

### MANGOES.

Mrs. N.

Put melons in brine for two weeks, then soak in clear water over night; simmer one day in vinegar, slit, take the seeds out, and fill with the following: Cut cabbage fine, and salt over night; squeeze out the water, and add one pint of grated horse-radish, half pint of mustard seed (brown and white), three cloves of garlic, one pound of brown sugar, quarter of a pint of olive oil, cloves, mace, ginger and allspice; (use the best cider vinegar.) Put one small pepper in each melon; when filled sew them up; pour boiling vinegar (with a little sugar in it) over them, and tie up tight. Best when one year old.

## OLD-FASHIONED MANGOES.

Cousin Eva.

Select medium-sized canteloupes, or nutmeg melons; cut out a small section, cleanse, and steam over salted water till tender. When cold fill with small cucumbers, a few green grapes, small red peppers, shreds of horse-radish, bits of cauliflower, nasturtiums, white mustard seed, a few cloves; allspice and celery seed if desired. Fit on closely the piece cut from the melon, tie firmly and fill crock. Cover with boiling hot vinegar.

## PEACH MANGOES. No. 1.

Miss J. H.

One peck of peaches two-thirds ripe, throw into strong salt and water for twelve hours. Wipe dry, cut in halves, take out the stones and make the filling as follows: One-quarter pound white mustard seed, one-quarter pound black mustard seed, one pound of brown sugar, two tablespoonfuls of turmeric, one tablespoonful of cloves, ground, four tablespoonfuls of sweet oil, one tablespoonful of celery seed, two onions chopped fine, two red peppers chopped fine. This makes enough for two dozen more peaches than the above. Sew up, and leave in vinegar containing one pound of brown sugar to the gallon, three or four red peppers, a little scraped horse-radish and some bruised ginger root.

## PEACH MANGOES. No. 2.

Author.

Select nearly ripe peaches, cut a slit in the side of each peach, remove the stone, and cover the fruit with

a weak brine; let stand twelve hours, then rinse in cold water, and fill with preserved orange peel, preserved ginger, canned cherries, sweet almonds, coriander seed, chopped soft peaches, and a little mace and mustard seed. Make a syrup of one gallon of vinegar, five quarts of sugar, four ounces of cassia buds, one ounce of whole cloves. Sew up the peaches; put a few at a time into the boiling syrup, and cook until they can be easily pierced with a fork. When all are done, cook the syrup until thick, and pour over the peaches, and seal. An excellent way to prepare them is to pour this syrup, boiling hot, over the peaches, after they are filled and sewed, for three mornings in succession; the fourth morning boil all together until tender; then seal while hot.

### STUFFING FOR CUCUMBER MANGOES.

Mrs. H.

Wash a pound of white race ginger very clean, pour boiling water on it, and let stand twenty-four hours; slice thin, and dry it; one pound of horse-radish dried and scraped, one pound of mustard seed, one pound of chopped onion, one ounce of mace, one nutmeg pounded fine, two ounces of turmeric, and a handful of whole black pepper. Make these ingredients into a paste with a quarter of a pound of mustard and a large cup of olive oil; put a clove of garlic into each mango. This is sufficient stuffing for forty mangoes.

### PICKLED APPLES.

Author.

One peck of sweet apples, three pounds of sugar, two quarts of vinegar, one-half ounce of cinnamon,

one-half ounce of cloves. Pare the apples, leaving them whole; boil them in part of the vinegar and sugar until you can put a fork through them; take them out. Heat the remainder of the vinegar and sugar and pour over them. Be careful not to boil them too long or they will break.

### PICKLED BLACKBERRIES.

Three pounds of sugar to six pounds of fruit; one-half pint of vinegar, all kinds of spices, one tablespoonful of each; heat the vinegar three mornings and pour over the fruit while hot; the last time boil down until thick, and can hot.

### BLACKBERRY PICKLES.

Author.

Seven pounds of berries, three pounds of sugar, one quart of vinegar, one-half ounce of cassia buds, one-half ounce of whole cloves; boil one-half hour, then skim out the fruit and boil down the juice. This recipe will answer for pears.

### PICKLED CURRANTS.

Author.

Five pounds of currants, three pounds of sugar, one pint of vinegar, one tablespoonful of ground cloves, one tablespoonful of ground cinnamon; boil the currants in the vinegar a few minutes, then add the sugar and spices. Boil until it becomes a jelly.



## SPICED CURRANTS.

Five pounds of currants, four pounds of sugar, three-fourths of a pint of vinegar, one and one-half tablespoonfuls of ground cinnamon, one and one-half tablespoonfuls of ground cloves. Let currants, vinegar and sugar come to a boil; skim out the currants, then boil one-half hour; then add currants, also spices tied up in a thin bag, and heat thoroughly through. Seal up hot or set away in stone jar in a cool place. One cup of raisins to two pounds is liked by many.

## SPICED GOOSEBERRIES. No. 1.

To two gallons of fruit add nine pounds of sugar; boil together until soft and add one pint of good vinegar, allspice, cloves and cinnamon to your taste.

## SPICED GOOSEBERRIES. No. 2.

To five pounds of fruit, three pounds of sugar, one pint of vinegar, cloves, cinnamon and allspice to taste. Boil twenty minutes.

## SPICED GRAPES.

Author.

Seven pints of fruit, three and one-half pints of sugar, one pint of vinegar, three-fourths of an ounce each of ground cinnamon and cloves; squeeze the pulp from the skin; boil the pulps a few moments and then strain them through a fine colander to take the seeds out; put skins and pulp together, add vinegar and sugar, boil until quite thick, then add spices; seal up hot. Use this rule for spiced currants.

## SPICED PEACHES AND PLUMS.

Miss J. H.

One peck of peaches, pared, three pints of vinegar, three and a half pounds of sugar, three nutmegs, grated or broken up, one ounce of cloves, one ounce of cinnamon; pare the peaches, place them in a jar and strew the spices through them; or tie up in bags. Boil the sugar and vinegar together for a few minutes, and pour hot over the peaches. Repeat this for three days in succession; the fourth day put the peaches in, and boil all together for ten minutes. Use the same rule for plums, but do not take quite so much vinegar.

## SPICED PEACHES.

Author.

To one can of peaches, one teacup of sugar, one-half teacup of vinegar, one teaspoonful of whole cloves, one-half stick of cinnamon, or a tablespoonful of cassia buds; boil the sugar, vinegar and syrup of peaches about five minutes, then throw in spice; let boil up once, and pour over peaches. Canned pears can be prepared in the same way.

## PICKLED PEACHES. No. 1.

Author.

Use large, firm peaches; rub well with a coarse cloth or flannel, or if you wish to skin them, throw them into boiling water for a minute, when the skin will readily come off. Into each peach stick two cloves, one on each side, if the peaches are very large; if medium size, stick one clove in each peach. Have

ready a boiling syrup made of four quarts of cider vinegar, four quarts of granulated sugar, and one ounce of stick cinnamon or two ounces of cassia buds. Put in a few peaches at a time; let them boil until they can be easily pierced with a fork; take out, and place in glass jars until all are cooked; then to the syrup remaining add two pounds of sugar, boil ten minutes longer; pour over the fruit, and seal. I usually select from the baskets all the soft peaches for canning and marmalade, and use only the hard ones for pickling. Many prefer to pare the peaches with a sharp knife, instead of throwing them into boiling water.

Do pears the same way, only not stick cloves in them.

### PICKLED PEACHES. No. 2.

Author.

Boil the peaches with the skins on for three minutes; spread on plates to cool; when cold, put them in a stone jar, and cover with good *cider* vinegar, dilute with one part water to nine parts vinegar, and sweeten to taste; put a small bag of cloves on the top; cover with a plate, and then tie thick paper on the top of the jar.

### PICKLED PLUMS.

Author.

One quart of vinegar, three and one-half pounds of sugar, one ounce of cloves, one ounce of cinnamon, nine pounds of plums. Boil the vinegar, sugar, spice and fruit together, or make boiling hot, and pour upon the plums three mornings; the fourth morning pour the plums and all in the kettle together; boil until you think the plums are done.

## SPICED WHORTLEBERRIES.

Author.

Seven pounds of whortleberries, three and one-half pounds of sugar, one pint of strong cider vinegar, one-half ounce of ground cinnamon, one-half ounce of ground cloves. Boil twenty minutes. Let vinegar and spices come to a boil before putting in berries.

## SWEET PICKLE.

Author.

Seven pounds of fruit, three pounds of sugar, one quart of vinegar, three-fourths ounce of cloves, three-fourths ounce of cinnamon.

## WATERMELON PICKLE.

Author.

The rind of one large melon, one gallon of vinegar, three and one-half pounds of granulated sugar, one ounce of stick cinnamon, or two ounces of cassia buds, one-half ounce of whole cloves, one whole nutmeg. Pare and cut melon in strips; lay in weak brine twelve hours; pour off; scald with water enough to cover, with one teaspoonful of alum, until clear. Drain and wash thoroughly in cold water. When the vinegar reaches the boiling point, put in melon, spices, and sugar, and boil till tender. One tablespoonful of ginger-root may be substituted for the nutmeg by those who prefer that flavor. Use one-half cup of salt to a two-gallon jar.

## WATERMELON SWEET PICKLES.

Two pounds of watermelon, or muskmelon rinds, pared and cut in strips, boiled in pure water until

tender; drain well. Then make a syrup of two pounds of sugar, one quart of vinegar, half an ounce of mace, an ounce of cinnamon, and some roots of ginger, boiled until thick, and pour over the melons boiling hot. Drain off the syrup, heat it until boiling hot and pour over the melons three days in succession. They are very nice, and will keep two years.

### CHILI SAUCE. No. 1.

Author.

Twelve large ripe tomatoes, one ripe and one green pepper, two onions, two tablespoonfuls of salt, two tablespoonfuls of sugar, one tablespoonful of cinnamon, three cups of vinegar; peel tomatoes and onions and cut very fine and separately; add the peppers chopped with the other ingredients; boil one and one-half hours; bottle. Stone jugs are better than glass cans. One quart of canned tomatoes may be used instead of twelve ripe tomatoes. This is very nice without cinnamon.

### CHILI SAUCE. No. 2.

Author.

One dozen of large ripe tomatoes, peeled and sliced, four onions, chopped fine, three tablespoonfuls of brown sugar, two tablespoonfuls of salt, four teacups of vinegar, two teaspoonfuls each of ginger, allspice, cinnamon, nutmeg, cloves, and about one red pepper; boil two hours; seal up in bottles. If much pepper is liked, take four red peppers for this rule.

### CHILI SAUCE. No. 3.

Author.

One dozen of ripe tomatoes, four green peppers,

four onions, all chopped fine with three tablespoonfuls of salt; add one pint of vinegar; cloves, mace, allspice and cinnamon, two teaspoonfuls each, pounded up; boil three hours. Strain through thin muslin bag, and bottle.

### CUCUMBER CATSUP. No. 1.

Sister J. H.

Two dozen cucumbers, grated, three good-sized onions, salt to taste. Put into a dish and drain dry; then add one teaspoonful of red pepper, one of horseradish and one of mustard. Mix well and put in a jar with vinegar enough to cover.

### CUCUMBER CATSUP. No. 2.

Sister Mary.

Pare and take the seeds from one dozen of large ripe cucumbers; then grate them. Make a bag of some thin material, and hang them up to drain over night. The next morning chop two or three green peppers and two or three onions, a tablespoonful of salt, and add to the substance left in the bag, with one quart of vinegar.

### GOOSEBERRY CATSUP.

Sister Mary.

To eight pounds of gooseberries add four pounds of sugar, one pint of vinegar, two ounces each of cloves, cinnamon and allspice. Boil slowly four hours; stir frequently.



## PLUM CATSUP.

Sister Mary.

Five pints of plums, two pints of sugar, two tablespoonfuls of ground cloves, two tablespoonfuls of ground cinnamon, one teaspoonful of pepper, one-half pint of vinegar.

## TOMATO SAUCE FOR BOTTLING.

E. B. M.

One quart of ripe tomatoes, four pods of red pepper. Cook until tender, strain, and stir in thoroughly four tablespoonfuls of salt, four tablespoonfuls of ground black pepper, three tablespoonfuls of white mustard seed, one-half tablespoonful of allspice, one pint of vinegar; simmer slowly three or four hours. This will keep for years.

## TOMATO CATSUP.

Sister M. H.

To one bushel of ripe tomatoes, boiled and strained through a sieve, add one gallon of *good* vinegar, one pint of salt, six heads of garlic, one tablespoonful of cayenne pepper, four tablespoonfuls of black pepper, four tablespoonfuls of ground allspice. Boil until it becomes the proper consistency; bottle and seal.

## TOMATO CATSUP WITHOUT BOILING.

Sister J. H.

One-half peck of ripe tomatoes, chopped fine, one quart of vinegar, one-half cup of brown sugar, one-half cup of mustard seed, one-half cup of salt, one tablespoonful of ground cloves, one tablespoonful of

ground allspice, one tablespoonful of ground black pepper, two red peppers, cut up, two onions, cut up, teaspoonful of celery seed.

### TOMATO CATSUP.

Mrs. D.

Boil one bushel of tomatoes until tender, rub them through a colander, add two quarts of cider vinegar, one and one-quarter pounds of salt, one-quarter pound of black pepper, two ounces of cayenne pepper, three grated nutmegs, one-quarter pound of allspice, six onions, three pounds of brown sugar. Boil down and when cold, strain through a sieve to remove the onion; then bottle. This recipe I use constantly, and think it cannot be excelled.

### CELERY VINEGAR.

Author.

Put into a bottle one ounce of celery seed and a tea-cup of vinegar; bottle. Use to flavor salads, soup, or sauces. To make celery salt, dry and grate celery root and mix with one-third salt. Keep in a bottle well corked.

### CURRANT SAUCE.

Author.

Two quarts of currants, one quart of sugar, one-half pint vinegar, one tablespoonful of ground cinnamon. The currants must measure two quarts after being picked from the stems. Mix and boil an hour, or until thick,

## GOVERNOR'S SAUCE.

Mrs. E. B. M.

Slice one peck of green tomatoes, six large onions, sprinkle with two teaspoonfuls of salt; let stand over night; drain in a colander. To one quart of vinegar, add one pound of brown sugar, one ounce of celery seed, two ounces of ground mustard, one tablespoonful of red pepper, a few cloves and allspice. Boil tomatoes and onions in vinegar until tender; add more vinegar and sugar, if necessary. Spice should be added whole and sprinkled through; celery chopped fine makes a nice addition.

## MUSTARD SAUCE FOR LETTUCE OR CABBAGE.

Four tablespoonfuls of white sugar, one of made mustard, one of salt, pepper, butter the size of an egg, yolks of two hard-boiled eggs; mix well together; vinegar as you like, as much as is needed for the dish. Put all together on the stove to warm; then add two well-beaten eggs; pour over the cabbage or lettuce, which must be chopped fine.

## PREPARED MUSTARD.

Author.

Two tablespoonfuls of mustard, one dessert spoonful of sugar, a salt spoonful of salt; pour over this three tablespoonfuls of boiling water. When cold, add one tablespoonful of olive oil, drop by drop.

## SPICED VINEGAR.

Anna.

Put three pounds of sugar in a three-gallon jar with small mouth; two ounces each of mace, cloves, pepper, allspice, turmeric, celery seed, white ginger, in small bits, and ground mustard. Put in six small bags of thin muslin, lay in a jar and fill with cider vinegar.

# JELLIES AND PRESERVES.

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## JELLIES.

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### GENERAL REMARKS ON JELLIES AND PRESERVES.

Author.

Fruits should not be unripe, and should be free from blemishes.

Small fruit for jelly should not be gathered right after a shower or while the dew is on.

Pared fruit exposed to the air long will turn dark. If it must be kept awhile before preserving throw it into cold water.

Use crushed loaf or granulated sugar for preserves or jelly. In making jelly, the flavor is retained better by boiling the juice fifteen minutes before adding the sugar, and in the meantime heat the sugar; then a very quick boiling will suffice. When jelly commences to boil, do not let it stop boiling until the jelly is done.

### APPLE OR QUINCE JELLY

Will look transparent if strained two or three times, not squeezed. It is sometimes necessary to strain quince jelly four times before it will be perfectly clear. Sprinkle crushed loaf sugar over the jelly after it has been poured into glasses, and cooled. This will prevent mould, and the jelly need not be covered or sealed.

The water over which the fruit is steamed for canning, may be used to fill up the jars, with the addition of a little syrup.

### APPLE-SKIN JELLY.

Author.

Place a stone jar on the back of the stove; throw into it the parings and cores of one-half peck of greenings and one-half peck of spitzenburgs; pour over them just enough cold water to steam well, and extract the gluten. Leave them on the back of the stove a day or so; then strain through a flannel or towel, and to every pint of juice add a pound of granulated sugar. Boil until it jellies; the length of time it takes to jelly varies according to the amount of water used. The above amount makes ten tumblers. Monday morning is a good time to put the parings in the jar, and Tuesday afternoon the jelly can be made. The foregoing is a rule I follow because I live in a city, but if I lived in the country, or had a large family and used apples by the quantity, I would keep a jar on the stove and throw in parings of any winter apples, pour over a little water, and in a few days at my leisure would strain and make the jelly. The greenings alone make amber jelly, the spitzenburgs red jelly, and combined the color of sherry. The two named give the best flavor, but any winter apple will make the jelly.

### APPLE JELLY.

Author.

When apples are plenty quarter them without paring; wash, take off stem and flower, cover with cold water, and keeping them covered, let them cook



slowly till done; squeeze through a towel or flannel, being careful not to squeeze any of the pulp through or you will have marmalade instead. To every pint of juice use one pound of granulated sugar. Boil twenty minutes. A very clear apple jelly can be made in this way. Pare, core and quarter the apples; boil them in sufficient cold water to cover them; when done strain twice, and to every pint of juice add one pound of granulated sugar; boil twenty minutes.

This jelly is very fine with the addition of blanched almonds. When the jelly is partly congealed insert almonds with a small wire.

### BLACKBERRY JELLY.

Aunt Morgan.

Use only perfect fruit; boil until tender in enough water to keep the berries from burning. Strain through a flannel jelly bag, pressing out all the juice. Strain two or three times through a clean cloth, return the juice to a clean preserving kettle. For every pint of juice allow a pint of sugar, and the beaten white of an egg for the whole. Boil rapidly for twenty minutes, counting from the time it begins to boil. It is well to test it by putting a few drops in a tin on the ice. When done run through the jelly bag. If the first dripping is not entirely clear, return to the strainer until it runs clear. Put the jelly into glasses. When it has become firm, cut out little papers to fit the top, dip them in brandy and put over the jelly. Place over these larger papers, brushed over with the white of an egg, press the edges against the sides of the glasses, to exclude the air. These directions apply to the making of nearly all jellies.

## CRANBERRY SAUCE.

Sister Dona.

One quart of cranberries, one pound of granulated sugar; add a very little water to keep from burning. When done, strain.

## CRANBERRIES.

Author.

One pound of berries, one pound of granulated sugar, one-half cup of boiling water. Boil five minutes. This will be transparent and not bitter.

## CRANBERRY JELLY.

Author.

One part water, three parts cranberries, boiled in a porcelain kettle until soft. Strain through a colander, not pressing very hard, and without again putting on the stove, stir in two parts sugar. Beat quickly until thoroughly mixed, then pour into your moulds. The granulated sugar must be warmed in the oven before adding to the cranberries.

## BLACK CURRANT JELLY.

Author.

Remove the stem and flower, and put the currants in a porcelain-lined kettle with just enough cold water to keep from burning. Cook until soft, about one hour, then strain through a flannel bag without pressing. Let this boil twenty minutes to evaporate the water, then add equal quantity of crushed loaf sugar, and boil until it jellies. Black currants may be put in jar and set in a kettle of cold water heated gradually with it until soft; then proceed as above, but

this method is more tedious. Black currant jelly is served with dark game. It is very valuable for its soothing quality in sore throat, and as a remedy for indigestion.

## CURRANT JELLY.

Scribner's Monthly.

This recipe has three advantages: First, it never fails, as the old plan is sure to do, five times out of eight; secondly, it requires but half the usual quantity of sugar, and so retains the grateful acidity and peculiar flavor of the fruit; thirdly, it is by far less troublesome than the usual method. Weigh the currants without taking the trouble to remove the stems; do not wash them, but carefully remove leaves and whatever may adhere to them. To each pound of fruit allow half the weight of granulated or pure loaf sugar. Put a few currants into a porcelain-lined kettle, and press them with a potato-masher, or anything convenient in order to secure sufficient liquid to prevent burning; then add the remainder of the fruit and boil freely twenty minutes, stirring occasionally to prevent burning. Take out and strain carefully through a three-cornered bag of strong, close texture, putting the liquid into either earthen or wooden vessels—never in tin, as the action of the acid on tin materially affects both color and flavor. When strained return the liquid to the kettle, without the trouble of measuring and let it boil thoroughly for a moment or so, and then add the sugar. The moment the sugar is entirely dissolved the jelly is done, and must be immediately dished or placed in glasses. It will jelly upon the side of the cup as it is taken up, leaving no

doubt as to the result. Gather the fruit early, as soon as fully ripe, since the pulp softens and the juice is less rich if allowed to remain long after ripening. In our climate the first week in July is usually considered the time to make currant jelly. Never gather currants or other soft or small seed fruit immediately after a rain or while the dew is on them, for preserving purposes, as they are greatly impoverished by the moisture absorbed. In preserving all fruits of this class, if they are boiled until tender or transparent in a small quantity of water, and the sugar is added afterward, the hardness of the seeds, so objectionable in small fruits, will be thus avoided. A delicious jam may be made of blackberries, currants, and raspberries, or with currants with a few raspberries to flavor, by observing the above suggestions and adding sugar pound for pound, and boiling about twenty minutes.

### CURRANT JELLY WITHOUT BOILING.

Author.

Press the juice carefully from freshly gathered currants. Gather while the sun is high. To one pint of juice add one pound of cut or granulated sugar and expose it to the *hot* sun for three or four days. This makes very clear and beautiful jelly.

### CURRANT JELLY.

Author.

Gather the currants when just ripe; remove the stems, bruise well with hands, and strain through a jelly bag without pressing. Let the juice come to a boil, skim and add an equal quantity of granulated sugar which has been heated in an oven. Boil ten minutes rapidly.

## GRAPE JELLY.

Author.

Remove the stems from *ripe* grapes, mash and cook until well done, then strain without pressing; add a pound of granulated sugar to each pint of juice. Boil steadily for ten minutes, or until it jellies. Try with a spoon. Pour into glasses. When cold sift pulverized loaf sugar over the top. In this way the jelly will keep without being covered with paper. The granulated sugar must be heated before adding it to the grape juice.

## GREEN GRAPE JELLY.

Author.

Make the same as ripe grape jelly, only a little water will have to be used, if the grapes are not juicy enough to keep from burning after being mashed. The grapes may be put in a jar and set in a kettle of cold water, heated gradually with it, and prepared as above. If a pink color is liked, add a few ripe grapes.

## LEMON JELLY. No. 1.

Author.

One cup of granulated sugar, one pint of boiling water, one-third box of Cox's gelatine, the juice of three or four lemons, according to acid desired. Soak the gelatine in just enough cold water to cover, for one-half hour on back part of stove, where it will only get lukewarm; then add it to the other ingredients. Strain into a mould and put on ice to chill.

## LEMON JELLY. No. 2.

Aunt Robinson.

One ounce of Cox's gelatine, one pound of crushed sugar, three lemons (pulp, juice and grated rind). Pour a quart of boiling water on gelatine, add the other ingredients, and a glass of wine, and put in a mould to congeal.

## LEMON ORANGE JELLY.

Author.

One-half box of Cox's gelatine soaked in one-half teacup of cold water one hour on back of stove; add one pint of boiling water, one-half teacup of sugar, rind grated and juice of one lemon, juice of two oranges; strain through napkin and put in mould. The sugar should be allowed to melt with the gelatine before adding the boiling water. Lemon jelly may be made the same as above by using the grated rind and juice of two lemons and omitting the orange.

## ORANGE JELLY.

Mrs. N.

Peel and cut six oranges; be careful to remove the seeds and thick white skin. Put them into bowl, and sugar them well. For the jelly take half a box of gelatine, and pour on it one-half pint of cold water, let it soak an hour, then add one and a half pints of boiling water, and sugar to the taste. Flavor with the juice of two lemons. Stir until the gelatine and sugar are well dissolved; then pour it over the oranges. Put into a mould, or break up when cool in a glass dish.



## PARFAIT AUX FRUITS.

Author.

Put one-half teacup cold water, one-half box Cox's gelatine, and one teacup of granulated sugar in a bright tin and leave it on the back of the stove for an hour; then pour over it one pint of boiling water. Add to this the grated rind and juice of two lemons and a wineglass of sherry. Put a mould upon the ice; pour into it an inch layer of this jelly, and let it set; then upon this a layer of full ripe, pared and sliced or quartered peaches; then another layer of jelly, and when it has set add another layer of peaches. Continue in this manner till all the jelly has been used. While you are waiting for each layer to set, keep the remaining jelly in a warm place (not hot), so it will not congeal until poured in the mould. Pineapple, chopped in inch pieces, or berries may be used instead of peaches.

## QUINCE JELLY. No. 1.

Author.

Do not peel the quince, but wipe well; boil the whole in sufficient water to cover, until soft, strain four times, when it will look clear; do not let the pulp run through. Use a pound of granulated sugar to a pound of juice. If quinces are full ripe, ten ounces of sugar to a pound will make jelly.

If desired to make marmalade, the jelly can be made of the skins and cores and marmalade made in the following manner. Boil fruit in very little water until soft enough to run through a colander or mash smooth with a spoon. To each pound of fruit use three-quarters of a pound of granulated sugar; boil twenty minutes, stirring often.

## QUINCE JELLY. No. 2.

Author.

Wash the quinces thoroughly, skin and cover the fruit with cold water; boil slowly until the fruit becomes soft; strain through a jelly bag, conical shape, four times; add one pound granulated sugar to one pint of juice; boil twenty minutes. Do not squeeze the fruit, but allow it to drain by suspending the bag of fruit over the receptacle for the juice.

The quinces make very nice butter by themselves, or mixed with apples half and half.

Sister Dona advises straining quince jelly four or five times, as it is a great improvement. It is then a delicate amber shade. Of course the fruit must be used for best jelly; not the cores or peel.

## WINE JELLY. No. 1.

Mrs. H.

Soak one box of Cox's gelatine in one pint of cold water for fifteen minutes. Then add three pints of boiling water, one pint of wine, one and one-half pounds of crushed sugar, the juice of three lemons, the rind of one lemon, and a little brandy. Strain into the moulds, and let it stand until cold.

## WINE JELLY. No. 2.

Mrs. H.

To one package of Cox's gelatine, add one pint of cold water, the rind of one lemon, and the juice of two, four cloves, and some stick cinnamon broken up. Let it stand one hour; then add one pound of crushed sugar, three pints of boiling water, and one pint of

wine. Stir all together and strain, and put in mould. In warm weather, put in one pint less of boiling water. Make it the day before it is to be used.

### WINE JELLY. No. 3.

Author.

Half a box of gelatine (Cox's), pour over as little cold water as will cover and let stand an hour. When it is moderately warm squeeze into it the juice of one lemon. When dissolved, pour over a pint of boiling water, one cup of granulated sugar, one cup of sherry wine. Claret may be made in the same way, using the juice of two lemons.

### WINE JELLY. No. 4.

Aunt Robinson.

Two pounds of sugar, one pint of wine, pale sherry or white, one pint of cold water, one package of Cox's gelatine, juice of two lemons and grated peel of one, one quart of boiling water, one good pinch of cinnamon. Soak the gelatine in the cold water for one hour. Add to this the sugar, lemon and cinnamon; pour over all a quart of boiling water, and stir until the gelatine is thoroughly dissolved. Put in the wine, strain through a double flannel bag, without squeezing. Wet your moulds with cold water and set your jelly away in them to cool. I substitute a salt bag for a double flannel bag.

### TO MAKE ANY KIND OF JELLY QUICKLY.

Miss C.

One pound of sugar to one pint of juice. Heat the sugar as hot as possible without burning or dissolving

it (in the oven of the stove). Boil the juice five minutes, add the hot sugar, stir it well, and when it has boiled one minute again, set it off and fill your glasses. Observe the time strictly.

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## PRESERVES.

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### BLACKBERRY JAM.

Author.

Put into a kettle six quarts of ripe berries and three pounds of sugar, and boil two hours, stirring frequently. Put in any spices you like or omit them. When cool, put it into a jar, cover with brandied paper, and seal. It will keep for years. Use this rule for gooseberries, grapes, plums, currants and raspberries.

### CITRON PRESERVES.

Author.

Three and one-half pounds of citron melon, three and one-half pounds of granulated sugar, one-quarter pound of root ginger, juice of four lemons. Pare and remove seeds; then cut into strips an inch thick, or cubes; boil until clear in about two quarts of water with one even teaspoonful of alum, and one even teaspoonful of salt, and lay in cold water over night. Boil the ginger in three pints of water until strongly flavored; cool, and strain or drain off water. To this water add the sugar, bring to the boiling point, then

add the root ginger and the citron; boil five minutes, then add the juice and grated rind of one lemon, slice one lemon (rind and all, except seed), lastly the juice of two more lemons; boil ten minutes longer, then can and seal.

### FRESH FIG PRESERVES.

Mrs. Chas. H. Olmsted, Savannah, Ga.

Parboil the fruit in clear water. Drain off water and with a sharp pen-knife cut two or three slits in each fig to allow syrup to penetrate. Make a clear syrup of clear water; one pound of sugar to one pound of fruit. Boil figs in syrup till tender. Drain off syrup and boil it down thick. Season syrup with green ginger to taste. Put fruit in jar while hot and fill jars with syrup.

### FRUITS IN ALCOHOL.

Mrs. A. W.

One pint of alcohol, one pint of fruit, one pint of crushed sugar. Mix and cover air-tight; will be ready for use in a short time. Add fruit from time to time, but each time fruit is added, the same quantity of sugar must be added, more alcohol when necessary. All kinds of fresh fruits, mixed, are nice prepared this way. Bananas, skinned, may be added whole or sliced.

### HONEY PRESERVES.

Sister Fannie.

Pare and halve the fruit, being extremely careful that each separate piece of the fruit is very sound and

firm; better have fruit a little green than over ripe. Have on table spread smoothly a clean towel, on which spread the fruit until the quantity desired to be preserved is pared. Fill a bowl one-half full of alcohol or best grade of whisky; allow each piece of the fruit to remain in bowl of alcohol one minute. Five pieces can be placed in the bowl at one time. Have close by the preserving jar; place the pieces in bottom of jar, don't drop or throw them in, but handle carefully, allowing the pieces to drain in the preserving jar. Pour over these five pieces enough clear honey to thoroughly cover each piece; better turn the pieces over once to allow honey to get on all sides of them before putting in more fruit. Repeat the above process, taking five pieces each time, and adding honey the same after each time until jar is completely filled, but not pressed down. Honey dripped from the comb is far superior to strained honey. Do not use under six weeks any way.

## TO PRESERVE LEMONS.

Mrs. F.

Squeeze the juice from the lemon and put the rind into a brine that will bear an egg. Let them remain from one to six weeks as convenient; then take from the brine, weigh them, cut in slices and soak for twenty-four hours in fresh cold water. Then put them on the stove in cold water and let them boil several hours until tender. Take pound for pound of sugar, with one-half of water to a pound, and cook until the syrup is rich and thick. Oranges can be done in the same way.



## GREEN OR YELLOW SOUR ORANGE PRESERVES.

Mrs. Chas. H. Olmsted, Savannah, Ga.

Grate the outside of oranges, and cut them in half. Squeeze out the juice and seeds without breaking the skin; then put them in very salted water for twenty-four hours. Wash in clear water, and put them in another clear water for twenty-four hours more. Wash again and boil them until tender, and most of the bitter is out. If one water is not enough, boil in two or three, then drain and weigh. A pound and a half of sugar is required to one pound of oranges, and a half pint of water to each pound and a half of sugar. Boil the sugar and water for about one hour; afterwards put the oranges in this syrup and boil until the oranges are transparent. Sour oranges make better preserves than sweet ones.

## STUFFED ORANGES.

Mrs. Charlton H. Way, Savannah, Ga.

Select small sour oranges. The sweet orange does not preserve well. Grate the outer rind, throw them in salt water as you grate them. Let them remain in one night. Then put them in clear cold water to soak the salt from them. Remove a small round piece from the top of the orange, and with a spoon remove pulp and seeds. Boil rind (not forgetting the small pieces taken off), in clear water till tender. If all salt taste has not been taken out, boil again. Then stuff them with grated cocoanut; and tie on the small pieces. Make syrup of one pound of sugar to one pound of fruit and boil the oranges in this and seal in air-tight cans.

## CONSERVED PEACHES.

Cousin Alice.

Pare and cut fruit, and to each pound of fruit take three-quarters of a pound of loaf sugar. Boil them until clear; take out, drain slightly, and spread on dishes to dry. Sprinkle a little sugar on them every day, and if any syrup is formed, remove them to fresh dishes. When quite dry, lay them lightly in a jar with alternate layers of sugar. Quinces are nice prepared in the same way.

## PRESERVED PEACHES.

Cousin Eva.

I consider the Morris White the best kind of peach for preserves or canning; but many prefer the Crawford.

Remove the skin by throwing fruit into boiling hot water, allowing it to remain a few minutes, and afterwards rubbing carefully with fine linen towel. Steam until tender, but not enough so as to break. Make a rich syrup, in which a few of the blanched peach pits are boiled. Fill jars and seal.

## BRANDY PEACHES. No. 1.

Sister M. H.

Make a syrup of three-quarters of a pound of sugar to one pound of peaches, with as little water as will dissolve the sugar. Then boil the peaches (whole) in this syrup till soft. Lay the fruit in jar; to one cup of syrup add one cup white brandy, and fill jar. Select large fine peaches.

## IMPROMPTU BRANDY PEACHES. No. 2.

Author.

One quart jar of the "Author's" pickled peaches, one teacup of granulated sugar, one teacup of best brandy. Pour the syrup into a porcelain kettle, bring to a boil; add sugar and peaches; boil five minutes, then add brandy; boil five minutes; cool and serve.

## BRANDY PEACHES. No. 3.

Author.

Select firm ripe peaches. Over a layer of peaches pour a little brandy, more peaches and more brandy; when spices are used one clove to each peach, and two long sticks of cinnamon broken up, to a gallon of brandy; and when sugar is used make a brandy syrup by mixing crushed sugar with brandy several days before it is needed for the peaches. Add crushed sugar every twenty-four hours until the syrup will dissolve no more. You will know this by the sugar settling at the bottom. No cooking is required in preparing peaches in this manner. If you prefer you can dip the peaches in hot lye or boiling water a moment, then a moment in cold water and remove skin instead of paring with a knife. The jars should be sealed to keep the strength of the brandy or covered with paper dipped in the white of an egg.

## BRANDY PEACHES. No. 4.

Cousin Eva.

Eighteen pounds of loaf sugar to twenty pounds of peaches; boil the peaches slowly till they become transparent, take them out and spread on dishes, set

in the sun till they cool; boil the juice to a thick syrup, one pint of brandy to a quart of syrup.

### PEARS PRESERVES WITH GINGER.

Cousin Eva.

Select large, good-flavored pears. Pare thin, leaving the stems on fruit, and throw into cold water till ready to cook, or enough to fill a steamer. Steam till tender. When cooked place on platter to cool. Make rich syrup, into which throw bag containing green ginger root, and boil till a strong flavor of ginger has been obtained. Fill jars with fruit and hot syrup and seal air-tight.

### PINEAPPLE PRESERVES.

Miss C., Philadelphia.

Peel the pineapples, and cut out all the eyes; then grate them; add a full pound of sugar for a pound of fruit. Boil until they form a rich jam. Stir a good deal, then seal up.

### PLUM OR GRAPE CONSERVE.

Sister M. H.

Six pounds of fruit, three pounds of sugar, one-half pint of vinegar, one teaspoonful each of ground cloves and allspice, four teaspoonfuls of ground cinnamon. Boil to a thick jam.

### PLANTATION STEWED FRUIT OR ECONOMY SAUCE.

Author.

Any fresh fruit or dried fruit stewed in molasses. If dried fruit is used, soak over night in cold water.

Stew till nearly done in as little water as possible; then add the molasses; and stew five minutes longer. Maple syrup used in this way makes a delicious sauce.

### POOR MAN'S PRESERVES.

Author.

Bring one quart of best molasses to a boil, and while boiling break (do not beat) into it four eggs. Flavor with the juice of one lemon. Let it boil three minutes.

### PUMPKIN PRESERVES.

Beatrice McK.

An excellent and economical sweetmeat is thus prepared: To seven pounds of pumpkin take five pounds of sugar, four lemons and two ounces of green ginger root, to be obtained at most any grocery. Cut pumpkin in slices half an inch in thickness and in size and form to suit the fancy. Boil the pumpkin in the syrup until tender; then remove it and add lemons and ginger root. These should be sliced thickly and scalded before being put into the syrup. Boil it down until it is rich enough to keep without fermenting; then pour it over the pumpkin. If the ginger root cannot be obtained, lemons alone impart to it an agreeable flavor.

### RASPBERRY JAM. No. 1.

Author.

Mash the raspberries, and to one pound of fruit add three-fourths pound of granulated sugar. Boil until well done.

## RASPBERRY JAM. No. 2.

Jam the fruit and add half the amount of sugar as fruit; let it boil, stirring often until thick enough to can.

## PRESERVED STRAWBERRIES.

Author.

Select strawberries that are free from sand; to every pound of fruit, use three-fourths of a pound of granulated sugar. Sprinkle the sugar over the berries, and let them stand one hour; drain off the juice and bring it to a boil in a porcelain kettle; then add the fruit, and cook till it changes color and looks clear; don't cook too long or they will lose their form. Watch closely and take them off as soon as they change color. Seal air-tight.

## TOMATO PRESERVES.

Author.

Select small yellow egg tomatoes; pierce each one with a knitting needle to keep the skin from bursting, and to every pound of tomatoes add three-fourths pound of sugar. Mash a few tomatoes just enough to moisten the sugar, put on the stove in a porcelain kettle, and when the syrup boils add the other tomatoes. With every peck of tomatoes use nine lemons; slice in four lemons, removing the seeds, and squeeze in the juice of five. Cook until the preserves look clear. One large lemon for every two pounds of fruit is a good guide, and if the flavor of lemon is not decided enough more may be added.



## TOMATO CONSERVE.

Sister M. H.

Seven pounds of tomatoes, four pounds of sugar, one pint of vinegar, one ounce of cloves, one ounce of cinnamon. Boil three or four hours.

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## MARMALADES.

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### BLACK CURRANT MARMALADE.

Author.

Boil the currants in just enough water to keep them from burning; when soft strain through a colander. Take one bowl of sugar to a bowl of pulp. Let it boil about ten minutes, then skim and bottle.

### CRAB-APPLE MARMALADE.

Author.

Siberian crab-apples are best. Cut in half, take out core and stem, cover with cold water, and boil moderately till soft enough to run through a sieve. To one pint of pulp add one pound of sugar. Cook about an hour. Twelve rose-geranium leaves to a peck of apples, gives the flavor of rose.

### ORANGE MARMALADE.

Sister Mary.

Squeeze out the pulp, being careful to remove the seeds; do not use the rind. To one pint of pulp add one pound of melted granulated sugar, and boil

twenty minutes. When made for present use, the grated rind may be used to flavor, and also lemon juice.

### PEACH MARMALADE. No. 1.

Author.

Select full ripe peaches, pare and pit them; then squeeze fruit with the hands until reduced to a pulpy mass, with some coarse pieces through it; then add equal parts of sugar, and cook two hours. The sugar must be heated in the oven before adding. A potato-masher may be used if preferred rather than the hands. One-half teacup of the blanched pits, split, will greatly add to the flavor of the marmalade. This amount of pits to one gallon of the fruit.

### PEACH MARMALADE. No. 2.

Pare the peaches, take out the stones, weigh chop up quite fine, add one-half pound of sugar to every pound of peaches; put in a few of the stones, and let it simmer for two hours, stirring with great care for fear it should burn.

### PINEAPPLE MARMALADE.

Sister Jennie.

Sugar pines, *greenish* cast. Pare and remove the eyes with a pen-knife; then weigh them; grate on a coarse grater the lengthwise of the apple, leaving the core. To seven pounds of fruit add six pounds of sugar. Boil pineapple about twenty minutes before, adding sugar, which you have had in the oven to warm. After the sugar has been added boil hard

for one hour, stirring constantly. Put in glasses; one dozen pineapples make twenty-one glasses. The core will not cook.

## QUINCE MARMALADE.

Author.

Wipe off the quinces, pare, core and quarter; lay the quarters in cold water to prevent them from turning dark. Boil the parings and cores in a little water till all the gluten is extracted; then strain through a flannel bag or a towel. Pour this juice in a porcelain kettle, and to it add the quarters; boil slowly until the quinces can be easily mashed through a colander; then add three-fourths pound of sugar to every pound of fruit; boil fifteen or twenty minutes longer. The juice of two oranges to every three pounds of fruit, imparts a fine flavor.

## QUINCE MARMALADE.

Author.

Steam fruit till tender, mash very fine, and put three-quarters of a pound of granulated sugar to a pound of fruit. Put on the stove again, and as soon as it reaches the boiling point, seal. Sugar must be heated before adding to fruit.

## QUINCE CHEESE

Is marmalade boiled down very thick, packed into small pots. It will turn out firm as cheese, and cut in slices for luncheon or tea.

## RHUBARB MARMALADE.

Mrs. H.

To one and one-half pounds of white sugar, add the rind of one lemon cut very fine; then pare and cut in small pieces two pounds of rhubarb. Put all in a deep dish; let it stand until next day. Then strain off all the juice, and boil it from half to three-quarters of an hour. Then add the fruit, and boil ten minutes. Can and seal.

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## CANNED FRUITS.

## SYRUP.

Author.

Boil two pounds granulated sugar in one pint of water five minutes; take from the stove and add one pint of strained honey. Seal if not wanted at once.

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## SYRUP FOR CANNING FRUIT.

Author.

Two pounds granulated sugar, one-quarter pint of water, white of one egg. When the syrup is warm, but not hot, stir in the slightly beaten white. When it boils skim well, and throw in any fruit you may wish to preserve, taking care not to let some of the fruit cook to pieces while the rest is not sufficiently cooked. Have jars at hand and take out the fruit when done, pour over the syrup and seal.

## CANNED FRUIT. No. 1.

Cousin Eva.

Allow three-quarter pounds sugar to a pound of fruit. Put sugar in preserving kettle, and allow a coffee cup of water to five pounds sugar. Set it where it will melt rapidly, but not burn, and as soon as the syrup thickens put in the fruit and let it cook till tender, but not till it falls to pieces. Set empty jars in tin pan of hot water, fill the jars and seal air-tight.

## RICH CANNED FRUIT. No. 2.

Author.

Two pounds granulated sugar, one pint of water. Boil in a porcelain kettle; add the slightly beaten white of an egg before the syrup becomes hot; as the scum rises, skim. When clear, add with care the selected fruit, a little at a time, and cook until the color changes or it can be pierced with a fork easily. Place in jars, cover with the hot syrup and seal.

## CANNED FRUIT. No. 3.

Mrs. R.

Four pounds fruit, one pound sugar, one pint water.

## SWEETMEATS.

Some sweetmeats taste like molasses. Gradgrind says it is because they are made with molasses; but this is not so; they have that flavor when crushed sugar is used. It is for this reason liquids that are dense have their boiling points much higher than

lighter ones. The syrup of sweetmeats is comparatively light at first, and is gradually reduced to the proper consistency. Do not boil the sugar with the fruit.

## TO CAN CORN.

Mrs. M.

The corn must be fresh from the garden. Remove the shocks and silk, cut from the cob, fill the cans and while filling press the corn so the milk will fill the spaces; seal. Use Mason jars; set in a boiler with sufficient cold water to cover; heat slowly and boil two hours, then loosen the cover and liberate the gases if there are any. Seal again and boil two hours and set away. Do not let the jars touch each other.

## A SUGGESTION.

If cherries are very sour they can bear a delf teacup of granulated sugar to two delf coffee cups of cherries or one quart of pitted cherries. Put on the sugar with a little of the juice, let it boil five minutes, then add the cherries. Boil them five minutes; skim and can. (One quart of pitted cherries and a delf teacup of granulated sugar fills a pint jar when cooked.)

## TO CAN CHERRIES.

Author.

Stone the cherries with cherry stoner if one can be procured. Save the stones and boil with the juice fifteen minutes. Strain this juice over the fruit and sugar. Put one pound of granulated sugar to six pounds of fruit. Bring to a boil quickly, and boil until the cherries change color—generally about ten



or fifteen minutes. Place the jar, with a silver spoon in it, on a wet cloth, when you can safely fill with the boiling fruit. Fill the can to the brim, and cover. Before putting away jars, tighten the covers again, and wrap the jar in paper. For sweet cherries use less sugar.

### CANNED GREEN GAGES.

Author.

Fill glass jars with the gages after having pierced each one. Set the jars in a boiler of cold water; heat the fruit with the water in the boiler. When cooked sufficiently to be easily pierced with a fork, take from the boiler, and pour over them a syrup made of one-half pound of sugar to one pint of water. Seal tight.

### CANNED GOOSEBERRIES.

Author.

Sweeten to taste, boil a few minutes till they change color, and can.

### GOOSEBERRIES.

Author.

Pick over the gooseberries and put in a porcelain kettle with more water than will cover them, so they will readily rise to the surface as soon as they boil. Have the water boiling when the gooseberries are put in; as soon as they boil and rise to the surface take out and fill jars; then pour into the jars boiling water sufficient for juice and seal. The water the berries are cooked in is good for vinegar. Sweeten berries at the table.

## CANNED PEACHES AND APRICOTS.

Author.

Pare and halve the peaches. Lay in a steamer enough at a time to cover the bottom, set it over a kettle containing a little boiling water; cover and steam until tender enough to pierce with a fork; remove to a glass jar, and pour over them a syrup made of one pint of water and one-half pound of granulated sugar. Proceed in this way until the peaches are done. Set the glass jar on a wet cloth and fill with the hot fruit; a few of the meats of the peach-stones blanched and split added to the syrup enriches it.

## CANNED PINEAPPLE.

Author.

Pare and cut lengthwise, sweeten to taste, and let stand over night. In the morning put the mixture in jars and set in cold water. Heat water gradually, and let boil around the jars till the fruit is tender. Allow two pineapples to a jar. When preparing pineapples for table, always cut them lengthwise.

## TO CAN RASPBERRIES.

Author.

Take one part red currants to three parts red raspberries. To one pound fruit add one-quarter pound granulated sugar; let boil just long enough to change color—about ten minutes—bottle and seal.

## CANNED STRAWBERRIES.

Author.

These are prepared just like the preserved, using one-quarter pound of granulated sugar to a pound of the fruit. Cook fifteen minutes and can.

## TO CAN STRAWBERRIES.

Author.

To twelve quarts of Wilson, or any acid berry, add eight pounds of granulated sugar. Get berries without sand; if this cannot be avoided, rinse off quickly and measure in a tin quart measure; then sprinkle over them the sugar, and let them stand one hour. Drain off the juice and bring it to a boil in a porcelain kettle; then throw in the berries and boil fifteen minutes, skimming well, and can. This rule makes them delicious as a sauce, a filling for cake, and a delightful addition to puddings and creams. There are other rules which insure their keeping for table sauce, such as three pounds of granulated sugar to ten quarts of berries. This sweetens to taste any acid berry. Another safe rule is one-quarter pound of sugar to a quart of fruit. If preserves are desired, use three-quarters of a pound of sugar and proceed as stated above.

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## MISCELLANEOUS.

## APPLE HEDGE-HOG.

Mrs. H. J. J.

Pare and core twelve large apples and stew in a rich syrup until tender but not broken to pieces. Place in a baking-dish of odd shape; fill each apple with marmalade or some rich jelly. Stick the top pretty thick with blanched almonds. Make a meringue and pour over the top. Put in oven and brown a light color. Eat with sweet cream.

## BAKED APPLES. No. 1.

Author.

Pare and halve the apples. Lay in a pan; put a little butter and sugar over each, and sprinkle over a little cinnamon. Nice for breakfast.

## BAKED APPLES. No. 2.

Author.

Pare, core and bake without any water in the pan. Then make a sauce of one teacup of white sugar, one-half cup of water; boil to a thick syrup and pour over the apples while hot. A few cassia buds, nutmeg or lemon may be added if desired.

## BAKED APPLES. No. 3.

Author.

Pare, core, and fill cavity with butter and sugar. When about done, before taking from the oven, put a teaspoonful of brandy over each apple. Place in few minutes to allow the brandy to permeate the fruit. This will give an aromatic flavor.

## BAKED APPLES. No. 4.

Author.

Mix one cup of sugar, one tablespoonful melted butter, one teaspoonful mixed ground cloves and cinnamon, one pinch of salt. Core the apples and fill the cavities with the mixture and bake. Just before serving pour in a teaspoonful of brandy in each cavity. A nice sauce is made with sweetened cream flavored with vanilla.

## GELATINE APPLES.

Mrs. E. Morgan.

Peel and core the apples, leaving them whole; put in a kettle and boil, adding a slice or two of lemon, a little green ginger and sugar. Cook the fruit till tender. Take them up carefully; boil down the syrup and add two tablespoonfuls of gelatine which has been dissolved in four spoonfuls of water, to a cup of this syrup. Pour it over the apples and set where it will cool.

## CODDLED APPLES.

Author.

Pare and core tart apples; pour over enough boiling water to cover. Simmer till nearly done; take them out and lay on a dish to cool. Add to the water in which they were boiled a cup of granulated sugar and one sliced lemon. Bring to a boil, return the apples and let them cook until clear. Take them out again and lay in a fruit dish. Strain the juice and add to it one-quarter box of gelatine, which has been dissolved in enough cold water to cover it. Let it boil up and pour over the apples. Set away to cool.

## APPLE COMPOTE.

Sister Mary.

Peel, core and halve six large apples, trimming them so as to get them all of one size; drop them as they are down into cold water, with the *juice* of a *lemon squeezed into it to prevent their turning brown*. Have ready a rich syrup (made with one pound of sugar and one quart of water, boiling hot), put the apples

into this with the thin rind of a lemon and two or three cloves. As soon as they are cooked (great care must be taken that they do not break) take them out and place them, concave side uppermost, on a glass dish; place a piece of currant or quince jelly in the hollow of each apple; then boil the syrup until thick, and when cold pour as much of it as is necessary under the apples.

### APPLE BUTTER.

Author.

Choose cooking apples. Boil the parings and cores slowly in water enough to cover, until the gluten is extracted; strain and add this juice to the apples. To each gallon of the apples (chopped), add five quarts of boiled cider; cook all day. Put a little on a plate and invert it; if it adheres the butter is done. Put it in glass open-mouthed jars, and make air-tight. Many put it in stone jars, fitting over them pieces of letter paper dipped in brandy. Quinces and apples, half and half, prepared as above are nice. No spice should be used.

### SPICED QUINCE BUTTER.

Author.

Take one-half sour apples and one-half quinces; prepare the same way as for marmalade, but be sure to boil the apple parings and cores with the quince parings. Strain and pour over the fruit. After mashing fruit through a colander add to one pint of fruit three-fourths pound of granulated sugar, and to each gallon of butter one ounce each of cloves and cinnamon (ground), and one-half gallon of boiled cider.



Boil steadily all day until bed-time, stirring very often, as it burns easily. If it thickens too fast add a little more boiled cider. The spices must not be added until one-half hour before the butter is done.

## QUINCE AND APPLE BUTTER.

Author.

Spitzenberg or greenings should be used for this butter. To a half gallon of apples, and the same quantity of quinces mixed, add five quarts of boiled cider; boil all day; cover the parings with water and boil until the gluten is extracted, then strain, and add to the fruit; then add one coffee cup of sugar and two quarts of boiled cider, which has been boiled down to a thick syrup. Put a little of the mixture in a plate and invert, if it adheres the butter is done. Fill Mason jars and seal.

## BAKED PIE PLANT.

Author.

Put a layer of pie plant, cut in inch pieces, then a layer of sugar, so on to the top; sprinkle sugar thickly on the top, add a very little water to keep from burning, cover closely and bake.

## QUINCES.

Author.

Baked and served with sugar and cream, are delicious.

## APPLE SAUCE.

Author.

One pint apple sauce passed through colander, one tablespoonful of cream. Before serving add white of egg, well beaten.

## FRIED APPLES. No. 1.

Take apples that are very sour, wash, quarter, and core them (but do not peel), put them into a frying-pan with a piece of butter the size of an egg, and one teacup of sugar. Cover them with a plate, and let them fry slowly, stirring occasionally until done.

## FRIED APPLES. No. 2.

Author.

Slice the apples across without paring, and fry in hot butter.

# BEVERAGES AND SUMMER DRINKS.

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## BLACKBERRY BOUNCE.

Mrs. S.

Simmer the berries a very short time; strain, and to two parts of the juice put one of brandy or whisky, a little spice and sugar. (To two quarts of juice put about three-fourths of a pound of sugar.)

## BLACKBERRY CORDIAL. No. 1.

Mrs. E. B. M.

Four quarts of juice, two quarts of whisky, two quarts of water, six ounces of paregoric, two ounces of tincture red pepper, two ounces of tincture of catechu, one ounce of oil of cloves, one ounce of oil of cinnamon, three pounds of loaf sugar.

## BLACKBERRY CORDIAL. No. 2.

J. P. K.

Two quarts of blackberry juice, one pound of loaf sugar, one-fourth ounce of powdered cloves, one-half ounce of powdered nutmeg, one-half ounce of powdered cassia, one-half ounce of powdered allspice. Boil fifteen minutes, and add one pint of brandy.

**BLACKBERRY CORDIAL. No. 3.**

Author.

Pick over blackberries; scald and strain; mix with two quarts of juice, one and one-half pounds of sugar, one-half ounce each of cinnamon, nutmeg and allspice, and one-fourth ounce of cloves. Let the mixture come to a boil, and bottle.

**BLACKBERRY CORDIAL. No. 4.**

Mrs. P. B.

To two quarts of juice add one pound of sugar, one-half ounce of cloves, one-half ounce of cinnamon, one-half ounce of nutmeg. Boil twenty minutes, and when cold add one pint of good brandy. This is splendid in cases of dysentery.

**BLACKBERRY SYRUP.**

Mrs. O. P. Knox.

Two quarts of blackberry juice, one pound of loaf sugar, one ounce of nutmeg, one-half ounce of pulverized cinnamon, one-half ounce of ground cloves, one-fourth ounce of ground allspice. Boil together for a short time, and when cold, add one pint of fourth proof brandy. Cork tightly.

**BLACKBERRY WINE.**

Aunt M.

To every gallon of berries, after being well mashed, one quart of boiling water. Let it stand twenty-four hours; then strain and add three pounds of loaf sugar to every gallon of juice. Let it stand until it is done fermenting for three or four weeks with the bung laid

on loosely. At the end of that time, stop it tightly and set away for some months, then bottle it. Strawberry wine is made in the same way, except that no water is added to the juice.

### CHAMPAGNE CUP.

Dr. H.

Take a large glass pitcher half full of ice; slice into it two strips of cucumber rind, one orange, and one lemon; then pour over it a quart of Clicquot wine, and sweeten.

### CHERRY CORDIAL.

Aunt M.

Boil and skim the juice, and to every gallon of it, take two pounds of sugar. Dissolve the sugar in a little water, and when it comes to a boil, strain it and mix with the juice. To this quantity add one-half pint of spirits. Bottle when cold.

### CHERRY WINE. No. 1.

Author.

One quart of cherry juice, one quart of water, one quart of sugar. Put in a jug and cover with muslin; as it ferments and runs off, fill up the jug with cherry juice. Fermentation will cease in six weeks; then bottle. In canning cherries there is always a great deal of juice not needed; this juice may be used to make the wine. There is also sufficient juice in the pan of cherry pits, which may be used to fill the jug, as it ferments, by pouring water on them. Set in the sun to ferment. This is a good recipe for other fruits.

## CHERRY WINE. No. 2.

Author.

Two quarts cherry juice, one quart water, three pounds coffee A sugar. Put the ingredients in a jug and cover with a piece of muslin; then set in the sun during fermentation; fill up the jug with cherry juice as often as the foam runs off. It will require six weeks to clear up the wine; then fill bottles and cork.

## CHOCOLATE SYRUP.

A. C. V.

Six ounces best chocolate grated, one ounce extract vanilla, three and one-fourth pounds sugar, two pints water. Rub the chocolate to a paste with a portion of the water, add the balance of the water and warm when mixed; dissolve and strain the sugar, and when cool add the vanilla.

## CHOCOLATE. No. 1.

Author.

Chocolate is made according to taste. Four tablespoonfuls of grated chocolate to a pint of milk will make it very rich. Mix four tablespoonfuls of the chocolate with two of water; put over a rather slow fire, stir until melted unless it is placed over a tea-kettle to melt; when melted, beat it into a pint of boiling hot milk, sweetened; beat fast for three minutes, when it will be frothy.

## CHOCOLATE. No. 2.

Author.

Four tablespoonfuls of chocolate, one-half teacup of



water; rub into a smooth paste; melt this and add a pint of water; sweeten and whip all the while until it boils; add one-half pint of rich cream.

### CHOCOLATE. No. 3.

Author.

Three pints of milk, one pint of boiling water, six tablespoonfuls of grated chocolate, four eggs (whites), one cup of sugar. Mix the grated chocolate with the boiling water; stir over the fire till melted, then add the milk and sugar; whip until it boils about three minutes; remove from the fire and stir in two of the beaten whites; beat the remaining whites with powdered sugar and put a spoonful on each cup of chocolate.

### CHOCOLATE. No. 4.

Aunt M.

Get the best Baker's chocolate, and allow for one quart of water, four tablespoonfuls of chocolate; mix it with a little water, and then stir it into the vessel of water. Boil fifteen or twenty minutes, then add one quart of milk; let it all boil together a few minutes, then season with a little nutmeg. The sugar and cream may be added at the table.

### COCOA SHELLS.

Author.

Soak in water two hours; then boil in the same water until reduced one-half. Many persons pour boiling water on at once and cook until the aroma indicates the strength. This may require more cocoa.

## SOUTHERN ROAST COFFEE.

Author.

To every pound of coffee put in the roaster, add a piece of butter the size of a hazel-nut, and one-half teaspoonful of granulated sugar.

## COFFEE. No. i.

Author.

Roast coffee once a week. Put in a roaster and place in a moderately hot oven at first, increase the heat after the coffee swells; stir often during the process of roasting, and take from the oven or fire before the coffee is quite roasted; shake the roaster a few minutes until well roasted, for there will be sufficient heat in the coffee after its removal from the fire; mix well the beaten white of one egg to each pound of coffee; when cold put in a tight box and set away. If the coffee is to be boiled, allow one heaping tablespoonful to each person, or two full ones according to strength required, cover with cold water, heat gradually to the boiling point on the back part of the stove; then add a cup of boiling water to each spoonful of coffee, or add the same amount of water to the two if more strength is desired. One egg to six tablespoonfuls of ground coffee, break it and put it shell and all with the grounds; mix before adding the cold water. Use the French coffee-pot according to directions given. Delmonico allows one and one-half pounds of coffee to a gallon of water.

A good substitute for a French coffee-pot is a funnel-shaped perforated tin cup; lay an old linen in this cup and put the ground coffee into this napkin or crash,

then pour boiling water very slowly over the ground a little at a time, return the tea-kettle to the fire, let it boil again, pour on until the strength is extracted. The quantity of coffee required depends upon the strength desired, two tablespoonfuls to five. The coffee must look clear and not muddy; one pound of coffee to a quart of water for black coffee is a good proportion. In making café noir use Mocha and Old Government Java mixed as follows: one-fourth Mocha to three-fourths Java. If you buy ground coffee test it by rubbing the coffee between wet fingers, the grains will remain if pure coffee. Never grind coffee until needed.

### CAFÉ AU LAIT.

Author.

One pint of strong coffee, one pint of rich milk. Heat the milk until it boils, and add it to the hot coffee. Sweeten to taste.

### CAFÉ NOIR OR AFTER DINNER COFFEE

Is made very strong. Gentlemen sometimes add a little cognac or rum; the ladies use cream and sugar.

### COFFEE. No. 2.

Sister Nettie.

Use a heaping tablespoonful of ground coffee for each person, for four or six persons add one-fourth of an egg, one-fourth cup of cold water, stir this well into the coffee; then pour over this boiling water and put on stove. Let it come to a boil slowly, and serve before the aroma passes off. One-third of Mocha, two-thirds Java, or all Java may be used.

## CREAM BEER.

Sister Fannie.

Two pounds of white sugar, two ounces of tartaric acid, juice of one lemon, three pints of water, boiled with the above one minute. When nearly cold add the beaten whites of three eggs, one-half cup of flour, one-half ounce of wintergreen. Bottle and cork tight. To one tumbler of water, two tablespoonfuls of mixture, one-fourth teaspoonful of soda.

## CURRANT SHRUB.

Author.

One pint of currant juice, one pound of granulated sugar. Boil five minutes; remove from the fire; stir until it is sufficiently cool to bottle.

## CURRANT WINE. No. 1.

Aunt M.

Crush the fruit, strain off the juice, put it into a tub, and let it stand three days, removing the scum once or twice a day. Then put it into a keg, and to each quart of juice add three pounds of the best white sugar, and water sufficient to make one gallon. If you do not like sweet wine, reduce the sugar two and a half pounds, or even less to the gallon. The cask must be full, and the bung left off until fermentation ceases (which is usually from twelve to fifteen days). Fill the cask up daily with water. When fermentation ceases, rack the wine off carefully by a syphon; then cleanse the cask thoroughly with boiling water; return the wine to it, stop it tightly and let it stand four or five months.

## CURRANT WINE. No. 2.

Sister M. H.

One quart of juice, three quarts of water, four pounds of sugar. Mix together, stand three days, then strain through flannel; let it settle and bottle.

## EGG-NOG. No. 1.

Author.

One egg, one heaping tablespoonful of powdered sugar, one-half tumbler of cream, one-fourth tumbler of milk, one tablespoonful of sherry or whisky. Beat the yolk and sugar very light; add the sherry or whisky; next the beaten white, reserving a little for the top; lastly the cream and milk. Hot egg-nog is prepared the same way, except the milk is warmed.

## EGG-NOG. No. 2.

Beat separately the yolks and whites of six eggs; stir into the yolks six tablespoonfuls of powdered sugar; beat until very light, and flavor with a little nutmeg; beat in six tablespoonfuls of brandy; boil a quart of thin cream or new milk; fill the goblet half full of the sugar and eggs, after stirring in the beaten whites just before putting into glasses; put a teaspoon into each goblet and place them on a waiter so they can be distributed immediately after the milk is poured in; pour the boiling milk into a pitcher and fill up the goblets with it as you hand them around. Stir the milk and eggs well together before drinking.

## EGG-NOG. No. 3.

Author.

Eight eggs, eight tablespoonfuls of powdered sugar,

half a pint of rum or whisky, half a gallon of whipped cream, and a little grated nutmeg. Beat the eggs and sugar very light, add the rum or whisky, then the cream and nutmeg.

### EGG-NOG. No. 4.

A. D. C.

Take the yolks of sixteen eggs, and twelve table-spoonfuls of pulverized sugar; beat them to the consistency of cream; to this add two-thirds of a grated nutmeg, and beat well together; then mix in half a pint of good brandy or Jamaica rum, and two wine-glasses of Madeira wine. Have ready the whites of the eggs, beaten to a stiff froth, and beat them into the above mixture; when this is all done, stir in six pints of good rich milk. There is no heat used. Egg-nog made in this manner is digestible, and will not cause headache. It makes an excellent drink for debilitated persons, and a nourishing diet for consumptives.

### ENGLISH GINGER BEER.

E. B. M.

Pour four quarts of boiling water upon an ounce and a half of best ground ginger; an ounce of cream of tartar, a pound of granulated sugar, two fresh lemons, sliced thin, one-half pint of fresh yeast. Let it ferment twenty-four hours; then bottle. It is improved by keeping several weeks in a cool place.

### GINGER BEER.

E. B. M.

One and one-half pounds of loaf sugar, two ounces



of cream of tartar, two ounces of bruised ginger root, four quarts of boiling water, juice and rind of one lemon, one tablespoonful of yeast. Put all these ingredients into an earthen bowl, and pour over them the water; when quite cold, add the yeast. In six hours strain and put up in small stone bottles.

### KUMYSS.

Dr. L.

Mix five quarts of milk with three quarts of hot water. When bloodwarm, add half a teacup of sugar of milk and one bottle of old kumyss; stir it well, then let it stand until the mixture is curdled, then add half a cup of powdered coffee sugar; stir it again, and bottle. Ready for use in one week.

### LEMON TEA. No. 1.

Author.

Cut into thin slices one large lemon, remove the seeds, and boil in one and one-half pints of water until the liquid is reduced to one-half. Drink this quantity once a day while needed to correct biliousness. Boil the mixture in a porcelain saucepan.

### LEMONADE.

Author.

One lemon, one heaping tablespoonful of granulated sugar, one goblet of cold water; if desired, a little grated nutmeg.

### LEMON TEA. No. 2.

Author.

Squeeze a lemon in a glass of hot water. Drink night and morning.

**EGG LEMONADE.**

Author.

One egg, one lemon. Break the egg in a goblet; grate the rind, squeeze the lemon, and add the sugar; whip a few moments, then add crushed ice and water.

**MEAD.**

Miss S.

Three pounds of brown sugar, six gills of molasses, three pints of water (or if to be had, the same quantity of a decoction of sarsaparilla), four ounces of tartaric acid. Pour half a pint of the water (or of the decoction) boiling hot on the acid, and the remainder on the sugar and molasses; heat gently, and skim when cool; add the acid, and bottle. To each bottle add one teaspoonful of the essence of sassafras, or any pleasant essence you please.

HOW TO USE.—Pour two tablespoonfuls into a tumbler, add one-third or half of a tumbler of cold water, then add one-third of a teaspoonful of soda, stir and drink.

**MULLED CIDER.**

H. H.

One quart of sweet cider, one cup of sugar, two tablespoonfuls of whole cloves. Beat the cider and cloves ten minutes, then pour over the well-beaten eggs and sugar, then pour from one bowl to another until it foams.

**NEGUS.**

Author.

One-third wine, two-thirds cold water; lemon juice and sugar to taste.

## PIE-PLANT WINE.

S. O.

Cut pie-plant in inch pieces; cook till soft, then add two and one-half pounds of sugar to each gallon of juice. Put in a keg and let ferment; when done singing, cork it up.

## PINE-APPLE SHRUB.

Pare and cut the pine-apple into pieces; add one quart of water; boil till soft, mash and strain. To one pint of juice add one pound of sugar; boil to rich syrup; bottle, and cork tightly.

## PINE-APPLE SYRUP.

A. C. V.

Three pints of pine-apple juice, five pints of syrup. Mix.

## ARTIFICIAL PINE-APPLE SYRUP.

A. C. V.

One ounce of essence of pine-apple, one-half ounce sol. citric acid, six pints of syrup.

## PINE-APPLE PUNCH.

H. H.

One bottle of claret wine, one bottle of Rhine wine, one pine-apple, cut fine or shredded. Sweeten to taste, and add cracked ice.

## PORTER SANGAREE.

Mrs. Wood.

One-third ale, two-thirds warm or cold water. Sweeten to taste. Grated nutmeg.

## RASPBERRY VINEGAR. No. 1.

Sister J. H.

Four quarts of raspberries; cover with vinegar; let stand twenty-four hours; scald, strain and put one pound of sugar to a pint of juice; boil twenty minutes; bottle. A large spoonful to a glass of water.

## RASPBERRY VINEGAR. No. 2.

Sister M. H.

Fill a jar with raspberries (black) and cover with vinegar; leave the jar covered two days without stirring; then three days, stirring twice a day; strain the juice and boil a pound of sugar to a pint of juice as long as the scum gathers. Bottle while hot.

## RASPBERRY VINEGAR. No. 3.

Mrs. A. D. C.

Squeeze the juice from three pints of raspberries, and mix with one pint of the best white vinegar, and a pound of loaf sugar; simmer in a jar or pitcher set in boiling water for an hour; skim it, and when cold, bottle. Put a teaspoonful of this into half a pint of water. It makes a very pleasant drink.

## RASPBERRY VINEGAR. No. 4.

Miss B.

Pour half a pint of vinegar over four pounds of raspberries; place this in an earthen jar, cover tight, and place it in a sunny window for twelve hours; turn into a flannel bag and let all the juice drain through without pressure; put one pound of sugar to one pint of juice; boil until the scum rises; skim thoroughly, and then cork up tight in bottles.

## REFRESHING SUMMER BEVERAGE.

Author.

One-half ounce of cream of tartar, one-fourth ounce of bruised ginger, one-half pound of loaf sugar, juice and rind of a lemon; pour over these half a gallon of boiling water; let it stand till cold, and strain through a hair sieve.

## ROMAN PUNCH.

Author.

Grate the yellow rinds of two lemons and one orange on a pound of sugar; squeeze over the juice and let it stand until well dissolved; strain and add half a pint bottle of champagne and the beaten whites of four eggs. It is nice frozen, but may be served without anything else than a little finely broken ice.

## SHERRY COBBLER.

Author.

Juice of one lemon, two tablespoonfuls of sugar, one wineglass of sherry; fill glass with cracked ice and water. Stir or shake; add one-half dozen strawberries.

## SPRUCE BEER. No. 1.

Mrs. W.

Two gallons of water, one pint of molasses, one teacup of yeast, about an ounce of the essence of spruce. Let it stand in the sun half a day; then bottle.

## SPRUCE BEER. No. 2.

An ounce of hops, two tablespoonfuls of ginger, a gallon of water. Boil, strain and put in a pint of

molasses and half an ounce of the essence of spruce. When cool, add a teacup of yeast, and let it ferment for about two days; then bottle for use. May boil a few sprigs of spruce fir in the essence.

## STRAWBERRY SYRUP.

A. C. V.

One pint of strawberry juice, one-half pint of black raspberry juice, one-half pint of pine-apple juice, six pints of syrup.

## STRAWBERRY VINEGAR.

Cousin Alice.

Put four pounds of very ripe strawberries into three quarts of the best vinegar, and let them stand three or four days. Then drain the vinegar through a jelly-bag, and pour on to the same quantity of fruit. Then strain again, and to every pound of liquor add one pound of sugar; bottle and let it stand covered, but not corked, one week. Then cork tightly, and set in a dry, cool place.

## SUNSET LEMONADE.

Sister Fannie.

One pint of red-ripe berries of any kind, strawberries giving the brightest color and effect. Jelly may be used in winter. Three large oranges, sliced but not pared, six lemons, pared and sliced exceedingly thin, one-half pound of coffee A sugar. Place in a quart pitcher the berries and sugar, and stir these together until all signs of roughness disappear. Roll until soft two of the lemons; grate in the rind and



squeeze out all the juice; grate in the whole of one orange; crush one quart of ice to almost powder; lay in a layer of ice, then lemons sliced, then another layer of ice, and then sliced oranges, then ice, then fruit, having ice for last layer. Put away in cool place for one-half hour.

### TEA.

Author.

Have the tea-kettle boiling and you can always have a good cup of tea. Scald the teapot out first, then put one teaspoonful to each person; pour a little water out of the tea-kettle upon it, and let it stand two or three minutes where it will keep hot; then fill the pot up with boiling water. In making black tea, use the same quantity as for green; put it into a tin cup; fill it up with boiling water; set it on the stove, and let it boil up once; then put it into the teapot, and fill up with boiling water. Green and black tea mixed are very good.

### VANILLA SYRUP.

Three ounces of extract vanilla, one gallon syrup.

### WHITE WINE WHEY.

E. B. M.

One-half pint of milk. Boil in saucepan, then add two glasses of wine, with a little sugar.

### WINTERGREEN POP.

Sister Fannie.

One teacup of hops. Boil in one quart of water three-fourths of an hour, then strain; add one pint of

New Orleans molasses and seven quarts of water. When lukewarm, add cup of yeast; let it stand twelve hours; then drain carefully from yeast. Flavor with wintergreen, and bottle.

# CANDIES.

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## BUTTER SCOTCH. No. 1.

E. B. M.

One pound of brown sugar, two tablespoonfuls of vinegar, water to moisten it. Boil hard for ten minutes; add one large tablespoonful of butter; boil until it hardens when tried; pour out on plates well buttered, and when nearly cool, crease into squares.

## BUTTER SCOTCH. No. 2.

Sister M. H.

Three tablespoonfuls of new maple molasses, two tablespoonfuls of granulated sugar, one tablespoonful of butter, two tablespoonfuls of water. Boil until ropy. Before taking from the stove throw in soda half the size of a pea.

## CANDY.

Mrs. E. B. M.

One pound of sugar, one teaspoonful of cream tartar, one tumbler of water, a piece of butter size of an egg, one teaspoonful of vinegar. Do not stir after it commences to boil.

## CARAMELS. No. 1.

Miss R.

One cup of hot water, one cup of chocolate (grated), two cups of brown sugar, half a cup of butter. If the

chocolate is not sweet, use three cups of sugar. Stir constantly until the mixture hardens; try it as you would ordinary taffy in cold water.

### CARAMELS. No. 2.

Mrs. J. F.

Three pounds of brown sugar, one-half pound of grated chocolate, one and one-half cups of milk, lump of butter the size of an egg. Boil like taffy.

### ANOTHER FOR SAME. No. 3.

One cup of molasses, two cups of sugar, one cup of milk, one and one-half cups of grated chocolate, a piece of butter the size of a hickory nut. Flavor with vanilla, and boil like taffy.

### CARAMELS. No. 4.

Mrs. C. C. B.

Two pounds of granulated sugar, one-half pound of glucose, two ounces of paraffine, two ounces of butter, one pint of cream, one-fourth teaspoonful of cream tartar, four squares of Baker's chocolate.

### CHOCOLATE CARAMELS. No. 1.

Sister J. H.

Seven tablespoonfuls of chocolate, three tablespoonfuls of milk, six tablespoonfuls of sugar, three tablespoonfuls of butter, six tablespoonfuls of molasses.

### CHOCOLATE CARAMELS. No. 2.

Sister M. H.

One cup of sweet milk, one and one-half cups of brown sugar, one cup of molasses. Boil together

fifteen minutes, then add butter size of an egg rolled in a tablespoonful of flour. In the meantime melt one-half cake of Baker's chocolate; add to the other ingredients, and boil thick.

### COCOANUT CARAMELS.

Miss Loomis.

One pound of refined crushed sugar, one-half pint of water. Boil to a thin syrup; add one pound of grated cocoanut; stir gently till the candy grows brittle. Butter plates, and pour on the mixture half an inch thick.

### CHOCOLATE CREAMS. No. 1.

Sister M. H.

One pound of *confectioner's* powdered XXX sugar, white of one egg, one tablespoonful of cold water. Stir the ingredients well together, and roll into small balls. In the meantime have one-half pound of Baker's chocolate in a bowl over the tea-kettle; when it is very smooth, just before removing from the kettle, stir in a spoonful of vanilla; drop the balls, one by one, into the bowl with a fork, and place on a platter to cool.

### CHOCOLATE CREAMS. No. 2.

Miss L.

Two cups of white sugar, half a cup of milk and water, and a small teaspoonful of corn starch. Boil until you can pull it with your finger. Flavor with just a drop of vanilla. Put the pan into a dish of cold water, and stir until you can mould it with your fingers, then mould into small balls and put away to

harden. Put half a cake of Baker's chocolate into a bowl, and the bowl over the tea-kettle until dissolved, then dip the balls into the chocolate, and let them dry on buttered papers.

### COCOANUT DROPS.

Author.

One grated cocoanut, the weight in sugar, one white of an egg well beaten. Mix all together; let it stand on the stove till the sugar begins to dissolve, stirring all the time; then drop on a greased paper, put in a dripper and let brown.

### CHOCOLATE PUFFS.

Author.

White of one egg, one cup of powdered sugar, two and one-half tablespoonfuls of grated chocolate. Drop on tin.

### CHOCOLATE SQUARES.

Author.

Two and one-half pounds of Standard A sugar, one level teaspoonful of cream tartar, two bars of Baker's chocolate, one cup of cold water. Boil until it makes a soft ball in cold water.

### COCOANUT SQUARES OR BALLS.

Author.

The same recipe as French cream, with two teacups of grated cocoanut added. Boil until it balls, etc.

All of these candies have to be cooled a little and paddled until thick.



## CREAM CANDY. No. 1.

One pound of granulated sugar, one teacup of water, one-half teacup of vinegar or juice of lemon. Boil without stirring and test in cold water.

## CREAM CANDY. No. 2.

Mrs. Hutchinson.

Two cups of coffee C sugar, one cup of thin cream. Boil slowly twenty-five minutes and pour over nuts. Do not stir this candy after it begins to boil

## FRENCH CREAM.

Author.

Two and one-half pounds coffee, standard A or confectioners' sugar, one cup of cold water, one level teaspoonful of cream tartar. Boil until you can make a soft ball with the fingers in cold water. This is the basis of a great many candies.

## PADDLING OR SHOVELING.

Author.

I use a tin pan-cake turner to paddle the candy; I mean by paddling, to run the pan-cake turner under the candy, and throw the candy up towards the back of the pan, withdraw the turner, proceed as before until all the candy turns light and hardens enough to mould. All of the candy must be reached in the process of shoveling or paddling, taking care not to stir it enough to granulate it.

All candies that have for their basis the French cream have to be paddled.

Here are a few of the varieties made from French cream for basis (a teaspoonful of vanilla added to most of the varieties when ready to paddle).

### METROPOLITAN CREAM.

Chocolate for upper layer; pink, second layer; white, third layer. Pink cream, with Brazilian nuts (pared and sliced), laid in between the layers.

White cream, with the small pieces of English walnut or hickory nuts stirred in when nearly through paddling.

The cream for chocolate cream must be softer than for any other candy.

All the candies are nice made in different shapes, and dipped in soft French cream melted. (It is melted in the same way as chocolate is to cover.) It can be colored with coffee and fruit extract.

Maple cream is used to dip in for a light buff color.

In making coffee cream, use a cup of strong coffee instead of water.

Dipped grapes are very nice.

They make little round balls of the cream, and put candied cherries, etc., on them. Make a round ball of cream, with a small piece of nut in the center, and dip.

### MRS. H.'S CANDY.

One pound of white sugar, half cup of vinegar, half cup of water, half teaspoonful of cream tartar.

### HOREHOUND CANDY FOR HOARSENESS.

A. C. V.

One quart of good syrup, one cup of brown sugar, one large tablespoonful of butter, juice of two lemons,

one teaspoonful of potash, one-fourth package of horehound, infused in one cup of boiling water until the strength is fully extracted. Strain the horehound, using the liquor; boil all together, as you would for ordinary candy; pour into boiling plates, and cool; cut into squares.

### HARD NUT CANDY.

Mrs. B.

Four coffee cups of granulated sugar, one teacup of cold water, two tablespoonfuls of vinegar, if strong. Boil until it browns before pouring over water. Be very careful not to let it burn, using peanuts, sliced Brazilian nuts, etc.

### MAPLE SQUARE.

Mrs. C. C. B.

One and one-fourth pounds of confectioners' A sugar, one and one-fourth pounds of maple sugar, one level teaspoonful of cream of tartar, one teacup of cold water; boil hard until it balls with the fingers, (in cold water without sticking); pour into a porcelain dripping-pan and let stand until a little cool, or will not stick to the fingers when pressed lightly, or wrinkle when you slightly tip the pan; then paddle until thick; form into a large square, set away until most cool, then cut into little squares.

### MARSH-MALLOWS.

Mrs. F.

One pound of gum arabic, one pound of powdered sugar, one quart of water; boil until ingredients are

dissolved; then remove from the fire, cool, and beat into the mixture the well-beaten whites of eight eggs; drop on corn starch.

### MOLASSES CREAM.

Author.

One and a half cups of best molasses, one cup of granulated or C sugar, one tablespoonful of butter, one teaspoonful of vanilla added when done; boil twenty minutes; pour on a buttered platter; place the platter, the next day, in a slow oven a few minutes to dry the candy, and it will cream; or it may be pulled when cooked and sufficiently cool.

### MOLASSES CANDY. No. 1.

Mrs. C. C. B.

One quart of New Orleans molasses, one pint of granulated sugar, one-half pound of butter; boil hard until it breaks brittle in cold water; add a pinch of soda and stir in well; pour into buttered tins to cool enough to pull.

### MOLASSES CANDY. No. 2.

Sister Dona.

Two cups of molasses, one cup of brown sugar, one teaspoonful of butter, one tablespoonful of vinegar or the juice of a lemon; boil twenty minutes and test. If you desire to make nut candy of this, add one pint of shelled peanuts or walnuts; cut in strips when cool.

### PEPPERMINT DROPS.

Mrs. F.

Two cups of granulated sugar, one-half cup of water, twenty drops of peppermint. Cook five minutes,

remove from the fire, add the peppermint and stir until it drops easily from a spoon, then drop on buttered paper.

### TAFFY. No. 1.

Mrs. A. V. S.

One pint of white sugar, half pint of water, one tablespoonful of vinegar, piece of butter size of a walnut, one teaspoonful of vanilla, put in just before it is done. Boil twenty minutes after commencing to boil.

### TAFFY. No. 2.

Sister M. H.

One pound of granulated sugar, one tablespoonful of vinegar, butter size of a walnut, one tablespoonful of rich cream. Put in granite kettle and boil without stirring. Test in cold water. When done spread on buttered plates.

### WHITE FRENCH CANDY.

Mrs. E. B. M.

One pound of loaf sugar, one teaspoonful of cream tartar, one teacup of water. Boil a few minutes. Test it by taking a little in a spoon and pouring cold water over it, then take between the thumb and finger and if it strings or forms a thread it is done. Remove from the stove and let cool fifteen minutes without stirring; then beat slowly one way with a silver spoon until it becomes opaque. Now you may add chopped nuts and fruit, vanilla or melted chocolate to taste. Pour it on a flat dish to cool; it should, when cold, cut easily like ice cream.

## WHITE CREAM CANDY. No. 1.

Sister Dona.

Two pounds of loaf sugar, one level teaspoonful of cream tartar, one glass of water. Boil until hard when tried in cold water; do not stir; pour out into buttered plates, and when cool, pull it.

## WHITE CREAM CANDY. No. 2.

Mrs. B.

Four cups of granulated sugar, one cup of cold water, one and one-half teaspoonfuls of cream tartar. Boil hard until it breaks brittle in cold water; pour into buttered tins to cool; pull when it is quite hot until white.

## WHITMAN'S TAFFY.

One quart of granulated sugar, one pint of water, three tablespoonfuls of vinegar, one tablespoonful of butter. Cook until thick (try in water), and when you take off, add one tablespoonful of vanilla.

Hickory nuts chopped very fine, or pounded into a paste, stirred into white cream, then made into rolls like sausage, and sliced when cool.

## CHOCOLATE CREAM, CHOCOLATE WALNUTS.

Half meats of pecan and English walnuts laid on round pieces of different colored creams.

For orange cream, put orange extract into the cream, and not vanilla. Make a large square, then cut into smaller ones, the same as chocolate squares.



## SALTED ALMONDS. No. 1.

H. P. M.

Soak blanched almonds in salt water ten minutes (they must be quite salt), then brown them in a saucepan, the same as you brown coffee. Just before removing from fire add a little hot melted butter. Stir the almonds carefully, and take from range immediately.

## SALTED ALMONDS. No. 2.

Mrs. W. G. N.

Blanch almonds, and brown in half lard and half butter; turn constantly, and when browned sufficiently, remove from saucepan and sift salt over them.

# BILLS OF FARE, ETC.

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## CHOICE OF WINES.

### BEST BRANDS.

CHAMPAGNE.—Pommery Sec, Mumm's Extra Dry, Veuve Clicquot, Roederer.

Of a cheaper grade the following are good: Heidseick, Krug, Charles Roederer, and Montebello.

CLARET.—Château La Rose, Château Lafitte, Château La Tour, Château Margeaux.

Best cheaper brand: St. Julien.

SAUTERNE.—La Tour Blanche, Château Yquem.

Best cheaper: Haut-Sauterne.

BURGUNDY.—Chablis, Clos Vougeot, Red Hermitage, Chamber-tin.

SHERRY.—Amontillado.

HOCK.—Marcobrunner, Steinberg Cabinet.

Best sparkling wine: Hochheimer.

The American dry wines, which I would recommend, and which are far better than many imported wines, are those made in California; also the Missouri and Ohio Catawbias, and Concord wines.

## BILL OF FARE TABLE.

First Course—Raw oysters, or raw clams with lemon.

Second Course—Soup; if two kinds, one light and the other dark.

Third Course—Fish; if two kinds, one boiled and the other baked, with cucumber salad.

Fourth Course—Roast meats, with two or three vegetables, celery.

Fifth Course—Game or chicken; salad and currant jelly.

Sixth Course—Pie or pudding.

Seventh Course—Ice cream, jelly cake, Charlotte Russe, etc.

Eighth Course—Fruit.

Ninth Course—Bon-bons, dried fruits, nuts.

Tenth Course—Coffee.

Asparagus or cauliflower make a very nice course, between the meat and game courses.

### COMBINATIONS, GOOD TOGETHER.

Mutton chops and tomato sauce.

Roast mutton, currant jelly and turnips.

Venison and currant jelly.

Any kind of game and currant jelly

Any kind of game and salad.

Fish and cucumbers.

Raw oysters and lemon.

Roast goose and apple sauce.

Roast duck and apple sauce.

Turkey and cranberry sauce.

Fried oysters and salad.

Onions with all kinds of poultry.

Lamb and peas.

Salmon and peas.

Sweetbreads and tomatoes.

Boiled mutton and caper sauce, turnips.

Roast lamb and mint sauce.

Cresses with chicken.

Tomatoes are nice with anything.

### MEASURES.

Wheat Flour—One pound is one quart.

Indian Meal—One pound and two ounces is a quart.

Butter when soft—One pound is a pint.

Loaf Sugar, broken—One pound is a quart.

White Sugar, powdered—One pound and seven ounces is a quart.

Best Brown Sugar—One pound and two ounces is a quart.

Ten eggs are one quart.

Sixteen large tablespoonfuls are one pint.

A common size tumbler or delf teacup is one-half pint.

A large tablespoonful is one-half ounce.

Sixty drops equal to one teaspoonful.

## CULINARY TERMS WHICH DOT OUR MÉNUS.

**ASPIC**.—Savory jelly for cold dishes.

**AU GRATIN**.—Dishes prepared with sauce and baked crumbs.

**BOUCHÉES**.—Very tiny patties or cakes; or mouthfuls.

**BABA**.—A peculiar sweet French yeast cake.

**BÉCHEMEL**.—A rich white sauce made with stock.

**BISQUE**.—A white soup made of shell fish.

**To BLANCH**.—To place any article on the fire till it boils, and then plunge it in cold water.

**BOUILLON**.—A clear soup stronger than broth.

**BRAISE**.—Meat cooked in a covered stew-pan so that it retains its own flavor, and vegetables cooked with it.

**BRIOCHE**.—A very rich unsweetened French cake made with yeast.

**CANNELON**.—Stuffed rolled up meat.

**CONSOMMÉ**.—Clear soup or bouillon boiled down.

**CROQUETTES**.—A savory mince of fish or fowl made with sauce into shapes and fried.

**CROÛSTADES**.—Fried forms of bread to serve minces or other meats upon.

**ENTRÉE**.—A small dish usually served between the courses at dinner.

**FONDUE**.—A light preparation of melted cheese.

**FONDANT**.—Sugar boiled and beaten to cream paste.

**HOLLANDAISE SAUCE**.—A rich sauce something like hot mayonnaise.

**MATELOTE**.—A rich fish-stew with wine.

**MAYONNAISE**.—A rich salad dressing.

**MÉRINGUE**.—Sugar and white of egg beaten to a sauce.

**MARINIÈRE**.—A liquor of spices, vinegar, etc., in which fish or meats are steeped before cooking.

**MIROTON**.—Cold meat warmed in various ways.

**PURÉE**.—This name is given to very thick soups, the ingredients for thickening which have been rubbed through a sieve.

**POULETTE SAUCE**.—A Béchemel sauce to which white wine and sometimes eggs are added.

**RAGOÛT**.—A rich brown stew with mushrooms, vegetables, etc.

**PIQUANTE**.—A sauce of several flavors, acid predominating.

QUENELLES.—Forcemeat with bread, yolk of eggs, highly seasoned and formed with a spoon to an oval shape, then poached and used either as a dish by themselves or to garnish.

RÉMOULADE.—A salad dressing differing from mayonnaise in that the eggs are hard-boiled and rubbed in a mortar with mustard, herbs, etc.

RISSOLES.—Rich mince of meat or fish rolled in thin pastry and fried.

ROUX.—A cooked mixture of butter and flour for thickening soups and stews.

SALMIS.—A rich stew of game cut up and dressed when half roasted.

SAUTÉR.—To toss meat, etc., over the fire in a little fat.

SOUFFLÉ.—A very light, much whipped-up pudding or omelet.

TIMBALE.—A sort of pie in a mould.

VOL-AU-VENT.—Patties of very light puff paste, made without a dish or mould, and filled with meats or preserves, etc..

### WEDDING ANNIVERSARIES.

1st	-	-	-	Paper.	30th	-	-	-	Cotton.
5th	-	-	-	Wooden	35th	-	-	-	Linen.
10th	-	-	-	Tin.	40th	-	-	-	Woolen.
15th	-	-	-	Crystal.	45th	-	-	-	Silk.
20th	-	-	-	China.	50th	-	-	-	Golden.
25th	-	-	-	Silver.	75th	-	-	-	Diamond.

## SIMPLE MÉNUS.

### *Breakfast.*

#### SUNDAY.

Corn beef hash, stewed potatoes, poached eggs, griddle cakes, coffee.

#### MONDAY.

Codfish balls, fried mush, toast, coffee.

## TUESDAY.

Beef hash, fried potatoes, hominy, croquettes, hot biscuit, coffee.

## WEDNESDAY.

Mutton chops, tomato sauce, potato balls, milk toast, coffee.

## THURSDAY.

Veal cutlet breaded, brown gravy, potato chips, rolls, coffee.

## FRIDAY.

Broiled fish, potatoes, oysters, toast, coffee.

## SATURDAY.

Fish croquettes, potato balls, beefsteak, muffins, coffee.

Fruit is desirable for breakfast at all times, and with oatmeal, coffee and rolls, makes a hearty breakfast enough for most people the year round, simple breakfasts being the rule among even wealthy people.

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*Dinner.*

## SUNDAY.

Roast beef, potatoes baked with meat, baked macaroni, apple pie and cheese.

## MONDAY.

Cold sliced beef, stewed potatoes, green corn, lemon pie.

## TUESDAY.

Beefsteak, fried potatoes, escalloped tomatoes, bread pudding.

## WEDNESDAY.

Roast veal, mashed potatoes, spinach, custard and cake.

## THURSDAY.

Rice ragoût, plain boiled potatoes, boiled onions, plain salad, rice pudding.

## FRIDAY.

Baked fish, baked potatoes, lamb, green peas, cottage pudding.

## SATURDAY.

Soup, cold lamb, mashed potatoes, asparagus, canned fruit and cake.



## CHOICE MÉNUS.

## SUNDAY.

## BREAKFAST.

Fruit.

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Broiled Chicken,  
Saratoga Potatoes, Hominy Puff,  
Waffles.

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Coffee,      Chocolate.

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## DINNER.

Soup Consommé.

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Fish Croquettes, Green Grape Jelly,  
Roast of Beef, Olives,  
Mashed Potatoes, Stuffed Tomatoes,  
Plain Lettuce Salad.

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Pineapple Glacé.  
Angel Cake,  
Fruit,                      Coffee.

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## MONDAY.

## BREAKFAST.

Fruit.

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Corn Beef Hash,  
Omelet, Muffins.

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Tea, Coffee.

DINNER.

Tomato Soup.

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Fried Oysters,  
Cold Roast of Beef,  
Coral Potatoes, Green Corn Pudding,  
Pickles.

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Cake, Preserves,  
Coffee.

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TUESDAY.

BREAKFAST.

Oatmeal porridge.

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Porter-House Steak,  
Lyonnaise Potatoes, Scrambled Eggs,  
Corn-Meal Griddle Cakes.

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Coffee.

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DINNER.

Cream of Oysters.

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Chicken Croquettes,  
Sweetbreads, Béchemel Sauce,  
Southern Baked Sweet Potatoes,  
Cabbage Salad, Chili Sauce.

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Apple Pie, Neufchatel Cheese.  
Coffee.

## WEDNESDAY.

## BREAKFAST.

Cracked Wheat.

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Lamb Chops,  
Potato Croquettes, Egg Baskets,  
Rice Griddle Cakes.

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Coffee.

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## DINNER.

Deviled Salmon.

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Roast Turkey,  
Cranberry Jelly, Pickles,  
Mashed Potatoes, Celery,  
Baked Hubbard Squash.

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Charlotte Russe,  
Coffee.

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## THURSDAY.

## BREAKFAST.

Hominy Grits.

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Turkey Hash,  
Fried Potatoes, Omelet Soufflé,  
Corn Meal Muffins.

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Chocolate.

DINNER.

Raw Oysters,  
Black Bean Soup.

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Pigeon Pie, Olives,  
Boiled Leg of Mutton, Caper Sauce,  
Potatoes, Cream Dressing,  
Macaroni au Gratin,  
Chicken Salad.

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Porcupine Pudding, Fruit, Nuts,  
Coffee.

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FRIDAY.

BREAKFAST.

Fruit.

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Rolled Oats,  
Codfish Balls, Eggs Boiled in the Shell,  
Pop-Overs.

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Coffee.

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DINNER.

Boiled Salmon, Roast of Lamb,  
Mashed Potatoes,  
Green Peas, Chow-Chow,  
Baked Tomatoes,  
Salad.

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Ice Cream, Cake,  
Coffee.

## SATURDAY.

## BREAKFAST.

Fruit.

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Oatmeal Porridge,  
Fried Liver and Bacon,  
Cream Potatoes, Rice Croquettes,  
Flannel Cakes.

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Coffee.

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## DINNER.

Vegetable Soup.

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Corn Beef, Veal Cutlets,  
Tomato Sauce, Boiled Potatoes,  
Cauliflower, Pickled Peaches, Olives,  
Worcestershire Sauce.

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Lemon Pie, Fromage de Brie,  
Fruits, Coffee.

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## SUNDAY.

## BREAKFAST.

Fruit.

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Quail on Toast,  
Baked Potatoes,  
Fried Cream, (see made dishes),  
Parker House Rolls.

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Coffee,            Chocolate.

DINNER.

Vermicelli Soup.

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Escalloped Lobster,  
Pickles,  
Roast Turkey,  
Currant Jelly, Asparagus on Toast,  
Mashed Potatoes,  
Cold Slaw with Sauce François.

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Hidden Mountain, Assorted Cakes,  
Wine Jelly, White Grapes,  
Nuts, Coffee.

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MONDAY.

BREAKFAST.

Fruit.

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Oatmeal Porridge,  
Stewed Kidney, cold Smoked Tongue,  
Potato Croquettes,  
Sally Lunn.

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Coffee.

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DINNER.

Celery Soup.

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Porter-House Steak,  
Baked Sweet and Irish Potatoes,  
Fried Parsnips, Lettuce,  
Crab-apple Jelly.

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Cottage Pudding,  
Apples, Coffee,



## TUESDAY.

## BREAKFAST.

Rolled Oats.

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Baked Apples,  
Veal Croquettes,  
Saratoga Potatoes, Omelet,  
Baking Powder Biscuit.

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## DINNER.

Baked White Fish,  
Pickled Onions,  
Cold Turkey, Plum Jelly,  
Potato Salad,  
Stewed Tomatoes, Macaroni Plain.

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Estelle Pudding, Ice Cream Sauce,  
Coffee.

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## WEDNESDAY.

## BREAKFAST.

Fruit.

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Ham and Eggs,  
Lyonnais Potatoes, Fried Apples,  
Warnecke Muffins.

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Coffee.

## DINNER.

Bouillon.

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Reed Birds on Toast,  
Mixed Pickles,  
À la Mode Beef,  
Gooseberry Jelly, Coral Potatoes,  
French Peas, Shrimp Salad.

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Amber Pudding,  
Oranges and Bananas,  
Coffee.

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## THURSDAY.

## BREAKFAST.

Fruit.

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Sweetbreads,  
Broiled Oysters,  
Fried Tomatoes, Baked Potatoes,  
English Muffins, Corn-Meal Batter Cakes.

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Coffee.

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## DINNER.

Oysters Escalloped in the Shell.

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Cucumber Pickles,  
Roast Ducks,  
Currant Jelly,  
Mushrooms on Toast, Coral Potatoes Baked,  
Boiled Onions, Cream Dressing,  
Tongue Salad.

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Apple Foam, Delicate Cake,  
Assorted Nuts,  
Rochefort Cheese,  
Coffee.

## FRIDAY.

## BREAKFAST.

Fruit.

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Oatmeal Porridge,  
Cream Codfish or Broiled Mackerel,  
Fried Potatoes,  
Rice Balls, Slap Jacks.

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Coffee.

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## DINNER.

Oyster Soup.

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Boiled Salmon Trout, Egg Sauce,  
Boiled Potatoes, Cream Sauce,  
Pickled Beets,  
String Beans, Green Peas,  
Lobster Salad.

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Cocoanut Pie,  
Fruit,                      Coffee.

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## SATURDAY.

## BREAKFAST.

Fruit.

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Tongue Hash, Frizzled Beef,  
Potato Croquettes, Poached Eggs on Toast,  
French Rolls, Johnny Cake.

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Coffee,

## DINNER.

Barley Soup.

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Pork and Beans, Veal Olives,  
Stewed Oyster Plant,  
Baked Potatoes,  
Celery.

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Author's Fruit Pudding, Cream or Wine Sauce,  
Apples, Oranges,  
Coffee.

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## LUNCHEON, TWELVE COVERS.

Blue points half shell, brown bread folds, salted almonds, olives,  
anchovies.  
Roman punch.  
Prairie chicken, wine sauce, sweet potato croquettes, cranberry  
ice, French peas.  
Tongue salad, cheese omelet.  
Vanilla cream, cake.  
Coffee.

## DINNER, TWELVE COVERS.

Julienne soup, (can be bought canned), bread sticks.  
Cutlets of salmon, potatoes au naturel, cucumber salad.  
Chicken croquettes.  
Maraşchino punch.  
Fillet of beef, potatoes à la neige,\* cauliflower.  
Quail with aspîc jelly.  
Celery salad, cheese sticks.  
Shells of ice cream with ice strawberries, assortment of cake.  
Coffee.  
Fruit, bon-bons and nuts can be served if wished.

\*À la neige — mashed potatoes pressed through a colander.

## DINNER BILL OF FARE (Spring).

Soup, vermicelli, with grated cheese.

Boiled salmon, lobster sauce, cucumbers.

Chicken croquettes, tomato sauce.

Sweetbreads in shells, sauce Hollandaise; roast beef with mushrooms.

Roman punch.

Snipe, baked coral potatoes, lettuce with mayonnaise, asparagus, macaroni au gratin.

Wine jelly, hidden mountain, Nesselrode pudding, delicate cake, fruits, café noir.

## DINNER BILL OF FARE (Summer).

Soup consommé.

Baked white fish, sauce Tartare.

Chicken croquettes, green peas.

Roast lamb, mint sauce; spinach, green corn pudding.

Tomato salad with mayonnaise, cheese, wafers, olives.

Whipped cream, fresh strawberries, pineapple sherbet.

Assorted nuts, fruits, small cakes.

## DINNER BILL OF FARE (Autumn).

Raw oysters served in block of ice, crab soup.

Roasted chickens, with spinach.

Fillet of beef, with mushrooms, sweet potatoes, lima beans, roasted tomatoes.

Quail on toast, currant jelly, salad à la Russe.

Cocoanut pie, biscuit glacés, nuts, fruits, café noir.

## DINNER BILL OF FARE (Winter).

Mock turtle soup.

Sweetbreads and cauliflower, with cream dressing, fried oysters, cabbage salad.

Roast turkey, chestnut stuffing, jelly, celery, olives, mashed potatoes.

Pigeon pie, spinach, French string beans, lobster salad.

Porcupine pudding, wine jelly, vanilla ice cream, angel cake, fruits, café.

# MEDICAL DEPARTMENT.

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I offer a few suggestions in regard to the care of the sick, and in addition to this, append a few tried recipes for the invalid.

First.—Quiet and cleanliness is a question that comes directly home to the nurse. In caring for those especially who are nervous or irritable, nurses and persons in the sick-room should act naturally; should avoid all whispering, but talk in a low, yet distinct tone of voice, doing it in such a manner that the patient will not realize that he or she is an object of attention.

Any want of the patient should be attended to, however urgent it may be, without undue haste or noise, everything being done naturally, without confusion.

To a patient who has passed through a hard siege of any disease, nothing is more irritating than the hoarse whisper, and half officious interference of friends—two or three of whom will start to do the same thing, and after creating confusion, leave it for the nurse.

Medicine bottles should be kept out of sight; every dose when possible should be prepared in an adjoining room, taken quietly to the patient and administered.

The sick room should be stripped of everything that would give it the appearance of a sick chamber, so that as far as may be the surroundings of the room



will encourage the patient, while if he constantly sees before him an array of bottles, glasses, and other paraphernalia of the sick room, it will be a constant reminder that he is sick, and many hours that might be spent comfortably will be spent dreading the next dose which he can see before him.

Cleanliness above all things should be observed, not only so far as the person of the patient is concerned, but the bedding and other surroundings.

There are but few diseases that will not permit of a patient receiving sponge baths, not only sufficiently frequent for the purposes of cleanliness, but so that the skin will be encouraged to perform its functions.

If you have a physician you will follow his directions, but if away from medical aid, where the patient is feverish or skin dry, it is safe to give a sponge bath at least once in twenty-four hours, using tepid water, uncovering a small portion of the body at a time, sponging it well, then drying thoroughly and following from part to part until the entire body is sponged. The addition of a tablespoonful of common salt or common table soda will be found very agreeable as well as advantageous. Dilute alcohol may also be used. As a rule, persons are more liable to err by neglecting such means of cleanliness, than by using them. "Cleanliness is akin to godliness," and if ever a saying was true this is true of a sick person and his surroundings.

I append a number of recipes that will be found useful for soiled clothing and other articles that are used in a sick chamber. All clothing should be disinfected before going to the laundry. This is especially true so far as all fevers are concerned; but it

is best to err on the side of safety, and disinfect in all cases. The sick room should be well ventilated, but do not permit the air to fall directly upon the patient.

### THE BATH.

Author.

Frequent baths of sea salt and water are beneficial. If sea salt cannot be procured, the following will be found quite good: Rub the body with a cloth dipped in whisky and then in salt; rinse off with tepid water. Dry the body well and use a flesh brush or Turkish towel or glove. Rub well to bring the blood to the surface.

### ARROW-ROOT.

Aunt L.

Stir well into one pint of boiling milk, one teaspoonful of arrow-root, made smooth with a little cold milk, and boil three or four minutes; when cool stir in two well-beaten eggs. Sweeten to taste; let it thicken, take from fire and pour into cups. Nutmeg may be used if desired. If for invalids use without the eggs.

### BARLEY WATER.

Mrs. L.

Boil till soft two ounces of barley in two quarts of water. Strain and add enough currant jelly to give it a pleasant taste. Squeeze a lemon into it. Pearl barley is preferred. Sweeten with loaf sugar.

### BEEF TEA.

Author.

Take one pound of beef and one pint cold water. Set on back of stove and simmer till thoroughly cooked. Salt to taste.

## ESSENCE OF BEEF.

Author.

Take of lean beef, sliced, a sufficient quantity to fill the body of a porter bottle, cork loosely, and place it in a pot of cold water, attaching the neck, by means of a string, to the handle of the pot. Boil for one hour and a half to two hours, then decant the liquid and skim it. To this preparation may be added spices, salt, wine, brandy, etc., according to the taste of the patient, and nature of the disease.

## BEEF JUICE.

Author.

Broil a thick piece of beefsteak three minutes, squeeze out all the juice with a lemon squeezer, salt lightly. Give like beef tea. This is good for bowel complaint or debility.

## BLACKBERRY TONIC.

Mrs. D.

Four quarts blackberries mashed; two pounds white sugar, one quart boiling water. Let it stand nine days, then strain; let it stand a week longer and strain again; put into bottles and cork lightly for a few days, then seal air tight.

## BOILED FLOUR.

Author.

Take of fine flour one pound, tie it up in a linen cloth as tight as possible, and after frequently dipping it into cold water, dredge the outside with flour till a crust is formed round it, which will prevent the water

soaking into it while boiling. Boil for a long time, and permit to cool, when it will become a hard, dry mass. This is to be grated, and prepared like arrow-root. A good diet for children in diarrhœa.

### CAUDLE.

Author.

Into a pint of thin gruel put while it is boiling hot, the yolk of one egg, beaten with sugar, and mix with a tablespoonful of cold water, a glass of wine and some nutmeg. Mix well together. This is nourishing given during convalescence. To rice or water gruel, made and strained, add one-half wine-glass of brandy or wine. Sweeten with loaf sugar. Nutmeg may be used if desired, and omit the egg.

### CHICKEN BROTH.

Author.

Take a small chicken, free it from the skin, and from all the fat between the muscles, divide it, remove the lungs, liver, etc., then cut it into small pieces and put into a pan with a little salt, add a quart of cold water, cover the pan and simmer slowly for two hours; then strain through a fine sieve.

### CREAM SOUP FOR INVALIDS.

Author.

One pint of cream and one pint of milk. Let it come to a boil; season to taste with salt (no pepper) and just a pinch of cinnamon. Beat three eggs; after removing the soup to the back of the stove to cool slightly so it will not cook the whites, then add the

eggs. Toast bread and cut in pieces half an inch square, put a few of the pieces in each plate and pour the soup over. Stir the milk and cream or it will burn, and be very sure to let it cool just a little before adding the eggs. Bread cut into dice and browned nicely on both sides is preferable to toast.

### GINGER CORDIAL.

Aunt Mary H.

Two quarts of currants or raspberries, one gallon whisky or alcohol, four lemons shredded and seeds removed, four ounces ginger root bruised. Put all in a stone jar, keep closely covered for three weeks; then strain and add four pounds of loaf sugar, boil one minute and bottle.

### GRUEL.

Author.

Take about one tablespoonful of corn meal, arrow-root or oat meal, mix smooth with a little cold water; then pour over it one pint of boiling water; let it cook on the stove for thirty minutes, stirring frequently, add a little salt; if it thickens too much, add more boiling water. May add a little sugar, nutmeg, and a little milk or cream if desired.

### LEMON JELLY FOR ONE PERSON.

Author.

One lemon, two tablespoonfuls of granulated sugar, one coffee cup of boiling water, one dessertspoonful of gelatine. Dissolve gelatine in as little cold water as will cover; squeeze the lemon, grate a little of the rind, add the sugar; pour over this the boiling water and add the warm gelatine; strain and cool.

## MOSS JELLY.

Aunt L.

Steep Irish moss a few minutes to extract the bitter taste; turn off the water. To one-half ounce of moss add one quart fresh water, one stick cinnamon. Boil to thick jelly, strain and flavor to taste with white wine; sweeten with loaf sugar.

## MULLED WINE.

Cousin Alice.

Take a quarter of an ounce of bruised cinnamon, half a nutmeg (grated), and ten bruised cloves; infuse them in half a pint of boiling water for an hour, strain and add half an ounce of white sugar. Pour the whole into a pint of hot port or sherry wine. This is a good cordial and restorative in the low stages of fever, or in the debility of convalescence from fevers.

## MUTTON TEA.

Author.

Take one pound of good mutton, free from the fat, and cut into thin slices; pour over it a pint and a half cold water, boil half an hour, then strain. If the invalid desires the addition of barley, an ounce of clean pearl barley, washed, and macerated in boiling water for an hour, may be boiled with the mutton tea, and the undissolved barley separated by straining.

## PANADA.

Cousin Alice.

Stale wheat bread one ounce, cinnamon one drachm, water one pint. Cover and let stand for an hour, beat up and boil for ten minutes, adding a little grated nutmeg and sugar. Wine may be added if required.



## RICE GRUEL.

Mrs. L.

Put into six gills of boiling water one teaspoonful of rice flour which has been made smooth with cold water. Boil a few moments and add one-half pint of new milk and a pinch of salt; boil a little longer. Sweeten and flavor with cinnamon or nutmeg. Rice can be used instead of rice flour, but must be strained.

## SAGO OR TAPIOCA.

Two tablespoonfuls sago, one and one-half pints of water, lemon and sugar to taste. Soak the sago half an hour, then boil hard five or ten minutes.

## SODA MIXTURE.

Aunt Nettie.

Two teaspoonfuls baking soda, one teaspoonful of spirits of camphor, one-half teaspoonful of essence of peppermint. Put all into a quart of water. Dose for adults, one or two tablespoonfuls.

## TOAST WATER.

Cousin Alice.

Toast thoroughly a slice of stale bread, put it in a jug and pour over it a quart of water which has been boiled and cooled, and in two hours decant; a small piece of orange or lemon peel put into the jug with the bread improves the flavor greatly. This forms a good drink in febrile affections.

## VEGETABLE BROTH.

Cousin Alice.

Take two potatoes, one carrot, one turnip and one onion. Slice them and boil in a quart of water for an hour, adding more water from time to time so as to keep the original quantity; flavor with salt and a small portion of pot-herbs, strain. When advisable, a small quantity of mushroom catsup added to this broth greatly improves its taste. This is a good substitute for animal food, when the last is inadmissible.

## WATER GRUEL.

Auntie.

One tablespoonful wheat flour, two tablespoonfuls Indian meal. Mix with enough cold water to make a thick batter; add one pint of boiling water (more if desired thin) and cook till done.

## WINE, VINEGAR OR LEMON WHEY.

Aunt L.

Stir into a pint of boiling milk one teacup of wine, boil one minute; take from the fire, let it stand till the curd has settled; then pour off and sweeten with loaf sugar.

## INFANT DIET.

Author.

Take a scruple of Russia isinglass (or a piece two inches square of the cake in which it is sold), soak until soft in cold water, and then boil in half a pint of water until dissolved, about ten or fifteen minutes. To this is added just at the termination of the boiling seven or eight tablespoonfuls of milk, two tablespoonfuls of cream and a teaspoonful of arrow-root to half

a pint of water. Gradually increase the milk to half or two-thirds, and the cream a little more. The amount of isinglass and arrow-root need not be increased.

### CROUP.

Author.

For infants under six months, apply to the throat and chest a piece of flannel sprinkled with Scotch snuff and moistened with goose oil. Give one-half teaspoonful goose oil internally once an hour. If necessary to make the babe throw up the phlegm, give a few drops of syrup of squills. Your physician will direct according to age.

### MILK BEER FOR NURSING MOTHERS.

Author.

Heat one pint sweet milk, and add one-half pint beer. Must be hot enough to mix without curdling. Judgment must be used in making. To be used only in the first weeks of motherhood.

### EGGS AS FOOD AND AS REMEDIES.

For burns and scalds, says the *Medical Journal*, there is nothing more soothing than the white of an egg, which may be poured over the wound. It is softer as a varnish for a burn than collodion, and being always on hand, can be applied immediately. It is also more cooling than the "sweet oil and cotton" which was formerly supposed to be the surest application to allay the smarting pain. It is the contact with the air that gives the extreme discomfort experienced from ordinary accidents of this kind; and anything which excludes air and prevents inflammation

is the best thing to be applied. The egg is also considered one of the very best remedies for dysentery. Beaten up lightly, with or without sugar, and swallowed at a gulp, it tends by its emollient qualities to lessen the inflammation of the stomach and intestines, and by forming a transient coating for these organs enables nature to assume her healthful sway over the diseased body. Two, or, at the most, three eggs per day would be all that would be required in ordinary cases; and since the egg is not merely a medicine, but food as well, the lighter the diet otherwise, and the quieter the patient is kept, the more certain and rapid is his recovery.

### WATER FOR THE SYSTEM.

Pure, ripe, juicy fruits furnish the best, most wholesome and agreeable supply of water for the system, and there are few people who use one-quarter as much fruit as a state of perfect health would indicate or demand, but this fruit should be taken at or form the principal part of our meals and never be eaten between meals, especially so, if more than two regular meals are taken daily. Hot water drinking, which has amounted almost to a mania in many places during the past few years, was nothing more nor less than internal bathing. Suppose the system is filled with some form of impurity, causing congestion and disease, the patient drinks one, two or even three quarts of water daily, as many do who visit the springs and watering places. The same quantity of water must pass out of the system through the skin, kidneys or some other emunctories of the body, and in no case does it pass out as pure water, but becomes loaded with effete matter, which it takes up and expels.—*Hall's Journal of Health.*

## INTERESTING TO ASTHMATICS.

The following will interest asthmatics: Dr. Holmes, it is said, has found nothing which did him so much good as this combination of drugs: Stramonium leaves, lobelia, saltpetre and black tea, equal parts by weight. These are powdered, mixed together, and then sifted. Some of this is burned on live coals and the smoke inhaled.—*Boston Herald*.

People suffering from hay fever or asthma should make a pillow of wild balsam (life everlasting), which grows wild in nearly all countries. It will soothe and cure if persevered in for a month.

## FOR BRONCHITIS.

Dr. H.

One-half ounce of jaborandi, one-half ounce of eucalyptus extract. Mix fifteen drops in half a cup of hot water. *Inhale* through stone inhaler.

## FOR BRONCHIAL COUGH.

Author.

Ask your druggist for Brown's mixture. Dose: one-half teaspoonful for children three to ten years; two teaspoonfuls for adults, every two hours. Muriate of ammonia pellets are excellent also, one dissolved in the mouth about once in two hours. Ask your druggist for them.

## PLASTER FOR BRONCHITIS OR WEAK CHEST.

Five ounces of pine tar boiled one-half hour; add two and one-half ounces of burgundy pitch, one

ounce of mandrake root, one ounce of bloodroot, one ounce of poke root, one ounce of Indian turnip. (All finely ground).

## TO BREAK UP A COLD.

Dr. W.

When you find the first symptoms, take a Dover's powder, four grains, with a glass of hot lemonade, go to bed, wrap up warm, and by morning you will be entirely relieved. In addition the feet should be bathed in hot mustard water.

## FOR A SEVERE COLD WITH DIFFICULT BREATHING.

Dover's powder twenty grains, camphor eight grains, carbonate of ammonia thirty grains. Make into five powders, one two or three times a day, and at bed time.

A good pill to break up a cold, or if it is preferred it can be put in a capsule: Quinine fifteen grains, red pepper ten grains. Make into five pills or capsules. Take one four times a day, keeping the bowels free.

## HOARSENESS.

Author.

Squeeze the juice of a lemon into a bowl with one teaspoonful of glycerine, one tablespoonful of Scotch whisky, and a tumbler of boiling water. Drink hot on going to bed. Sweeten to taste with loaf sugar. Black currant jelly is also good for hoarseness.



## FOR COLD IN THE HEAD.

Put thirty drops of carbolic acid into a pint of warm water and snuff three times a day; salt may be used instead of the acid, or dilute camphor in water one-half, and snuff it up the nose.

Also for cold in head, put a teaspoonful of sugar in a goblet, put on it six drops of camphor, stir it, and fill one glass half full of water. Stir till sugar is dissolved. Take a dessertspoonful every twenty minutes.

## HOARSENESS.

White of egg well beaten, lemon juice and sugar. Take a teaspoonful now and then. Also seven drops carbonate of ammonia in one-half glass of water. Take one teaspoonful every fifteen minutes.

## REMEDY FOR HOARSENESS OR LOSS OF VOICE.

Dissolve in the mouth a lump of borax, size of a garden pea. If held in the mouth for ten minutes before speaking or singing, it will act like magic.

Raw oysters are highly recommended for hoarseness.

In catarrh, place alum in the stove, let it melt and burn until it becomes a dry powder, then use as snuff.

## REMEDY FOR COLD.

Sister Jennie.

Boil three medium sized lemons whole, six or eight minutes; then slice them thin with a sharp knife. Put them and their juice (having taken out the seeds) into a brown earthen pan with one pound of clean brown sugar, the browner the better, and set the pan on the

top of the stove so that the sugar may melt gradually. When it is melted move the pan to a hotter part of the stove and let it stew for about three hours. Take it off, let it stand half an hour, and then stir into it a small tablespoonful of the oil of sweet almonds. When it is cold, it is ready for use. A dose is a teaspoonful whenever you choose, provided you do not eat it up *too* rapidly, as it is very tempting. Stir when taking it.

## REMEDY FOR COUGH OR DEBILITY.

E. D. G. Cushing.

One pint of whisky, or old rum is better, one-half pint of cream, one pound of strained honey, one-fourth pound of rock candy, whites of three eggs. Beat whites of eggs to a stiff froth, also beat cream and mix with eggs; then add whisky with rock candy dissolved in a little boiling water. Warm the honey that it may run freely, and beat all together and bottle. Dose: one tablespoonful frequently. This is a good tonic, as well as cough mixture. The dose given is for adults.

## COUGH REMEDY.

Dr. A.

One-half ounce of bloodroot, one-half pint of vinegar, one-half pint of honey. Pour the vinegar over the bloodroot, and steep awhile. Pour off and add one-half pint more of vinegar, and allow to steep. When steeped so that a pint of vinegar is reduced to one-half pint, then add one-half pint of honey. Cool, then bottle. Dose: one tablespoonful for adults, one teaspoonful for children, three times a day.

## COUGH MIXTURE.

A. C. V.

Four ounces syrup of wild cherry, four ounces syrup of squills, two ounces syrup of tolu, two ounces syrup of seneka, two ounces syrup of paregoric, one and one-half ounces syrup of ipecac, one-half ounce tincture of bloodroot. Mix. Dose: a teaspoonful every three or four hours for adults.

## EXCELLENT FOR COUGHS AND COLDS.

Mrs. Lydia C. White.

Buy five cents' worth of balm of Gilead; cover with whisky; let stand twenty-four hours. Dose: three drops on sugar several times a day and also at night if required. This should be continued until the cough has gone.

## FOR COUGH.

Sister Fannie.

One-half pound of figs, cut in half the flat way, three tablespoonfuls of white loaf sugar, one-half gill of Jamaica rum. Eat one-half fig several times a day.

## GOOD FOR COUGH.

Cousin B. B. S.

Equal parts of linseed oil (refined), white honey and rum. Mix thoroughly. Dose: one tablespoonful three times a day.

This is also a good tonic.

## TAR SYRUP.

A. C. V.

One gill of tar, one quart of Jamaica rum. Put in

tin pan on the back of the stove, closely covered, and simmer one hour. Cool and settle; then pour off liquid, and bottle. Dose: one teaspoonful three or four times a day.

## HINTS ON CROUP.

Author.

A hot pancake made of buckwheat and water retains the heat, and is valuable in croup.

Make a poultice of flaxseed moistened with hot water, spread it on a cloth and pour goose oil over it. This is good for infants; for older children pour camphorated oil over the poultice instead, as it is more penetrating. At the same time give a teaspoonful of goose oil once an hour. If speedy relief is required, of course a physician must be consulted; but the above remedies are efficacious in connection with any treatment. Stafford's olive tar I have also used very successfully. It is always well when poultices are used to cover them with oiled silk, to retain the heat. The child's neck and chest should be well rubbed with goose oil night and morning until all traces of croup disappear. When a child has so far recovered from any of the infantile diseases as to be allowed to exercise out of doors, put on it a shirt made of canton flannel lined with oiled silk, to prevent cold from first exposure. Wear the canton flannel next to the skin.

The following is recommended for croup: Make a bib of chamois skin, melt tallow and pine tar, rub on the bib, and let the child wear it. Renew it occasionally.

## REMEDY FOR DIPHTHERIA.

Chlorate of potassa is a well-known means of arrest-

ing the progress of diphtheria. A solution should be kept in every family medicine chest, ready to be administered in every suspicious case of sore throat. The solution is made by dissolving half an ounce of the chlorate in a pint of boiling water. It should be preserved in a bottle, closely corked, and when used, the bottle should be shaken with sufficient violence to diffuse the crystalline sediments through the water. The dose is a teaspoonful every two hours for adults, and five to thirty grains for children.

## DIPHThERITIC SORE ThROAT.

Author.

Make a gargle of a teaspoonful of flowers of sulphur and a wineglass of water. If the patient is too weak to gargle, blow sulphur into the throat through a quill, or lay live coals on a shovel, sprinkle a teaspoonful of sulphur on them, and let him inhale the fumes.

The following is also an effectual remedy: Burn raw cotton, and lay in the bottom of a cup large enough to be covered by an ordinary funnel; fill the cup with boiling vinegar; place a funnel over the cup, and inhale. Immediate relief will be experienced.

## FOR ACUTE LARYNGITIS.

Dr. A.

Two ounces of liquor acetate of ammonia, two drachms of spirit of chloroform, one drachm of nitrate of potash (saltpetre), one ounce of syrup squills, water to make six ounces. A tablespoonful three or four times a day for adults.

## TONSILITIS.

Author.

Swab the throat with clear alcohol; it will remove the membrane that forms. Holding very warm milk or gruel in the mouth, or inhaling boiling water containing a little iodine, ammonia and carbolic acid, or sweet spirits of nitre, either or all, will often remove the pain. I append a formula which I keep prepared. It will soothe and cure all cases of this kind if used in time and persevered in.

## GLYCERINE LOTION.

Dr. A.

Sixty grains of carbolic acid, one ounce of glycerine, seven ounces of rosewater, twenty drops of oil of lemon. Shake the vial; pour out a teaspoonful and swab the throat for swollen tonsils every two hours. If used as a gargle, dilute with a little water. Do not swallow this medicine.

## OUTWARD APPLICATION FOR SORE THROAT OR SORE CHEST.

One part of Venice turpentine and two parts of camphorated oil. Mix, bottle, and use when needed. If afflicted with a delicate throat, bathe the neck mornings with cold water and use the flesh brush at night. You will find a gradual strengthening of throat.

## COLD AND SORE THROAT.

Author.

Apply a thin slice of raw salt pork to the throat. When a cough is present, give one-half to one tea-



spoonful of syrup of tolu to children from two to twelve years; adults, one tablespoonful. If the cough is very troublesome, add to the tolu five to twenty drops of paregoric according to age, or a few drops of syrup of squills.

## GARGLE FOR SORE THROAT.

Author.

One even teaspoonful of muriate of ammonia to one-half goblet of cold water. When dissolved, take as a gargle one teaspoonful every two hours; the alternate hour swallow a scant teaspoonful until the soreness is gone. Chlorate of potassa is also excellent, used in the same proportions, and taken in the same way. The above proportion is for adults.

Directions for using muriate of ammonia must be followed strictly, as it is a powerful drug.

## GARGLE FOR SLIGHT SORE THROAT.

Very black coffee; sweeten with loaf sugar, and add borax enough to taste.

Another simple remedy is as follows: One tablespoonful of vinegar, one teaspoonful of sugar, one-fourth teaspoonful of salt.

## CHILDREN'S SORE MOUTH.

Get the pulverized borax, and to about one-third of a teaspoonful of borax mix about one-half teaspoonful of powdered sugar. Mothers should wash their babies' mouths out every other morning with a solution of borax and water; they should keep a bottle of it dissolved all the time; pour a little of it into a cup, and

with a cloth wrapped around the finger and dipped into the solution, wipe the child's mouth out well with it. This will prevent children ever having sore mouths.

### WASH FOR SORE MOUTH.

Author.

One tablespoonful of borax, eight tablespoonfuls of glycerine, one-half cup of water.

### SPICE PLASTER.

Sister Jennie.

Sprinkle on a flannel cloth the size you need one-half teaspoonful of each kind of spice; moisten with goose oil. This is very valuable for croupy colds or any colds in children. It is well to keep the plaster on during the day, as well as night. I always keep on hand a piece of oiled silk to lay on the outside of flannel, laying the spice plaster directly on the skin, without any gauze between.

### CHICKEN POX.

Author.

I have tried successfully cream of tartar water, and most cheerfully commend it to anxious mothers. A glass of water and cream of tartar make a palatable drink; put bits of lemon peel in the glass, sweeten like lemonade, and give the child when a drink of water is asked for. The reason for adding the lemon peel is obvious; the child drinks the lemonade with keen relish. Keep the child well covered at night and out of draughts in the daytime; be careful about diet for a few days, and armed with cream of tartar water, the mother has nothing to fear from the fever which accompanies this disease.

## TREATMENT OF SCARLET FEVER.

Rubbing the body with hog's lard or fat reduces the temperature of the skin. A celebrated German physician recommends to incorporate one or two grammes of carbolic acid into one hundred grammes of lard, and with this to rub the whole body, excepting the head, two or three times a day. The acid operates to destroy the germs or spores of the disease, the lard softens the skin and reduces the temperature.

## SUGGESTIONS ON SCARLET FEVER.

Author.

As soon as the premonitory symptoms of scarlet fever appear, which is indicated by violent headache and sore throat, dissolve a teaspoonful of chloride of potassa in half a glass of cold water, and give a teaspoonful every two hours, and gargle with the same. The use of this remedy lessened the severity of a case in my own family after twenty-four hours' application. After this treatment it was only necessary to keep the patient out of draughts, and observe great care in the diet.

## ALUM CURD FOR INFLAMED EYES.

Cousin Eva.

Set a cup of sweet milk in a tin basin on the stove, with a small lump of alum. Let it reach the boiling point, remove from fire, and when cold a curd will have formed. Skim it from the whey, place on a cloth, and bind over the eyes. When the curd becomes dry, make fresh allowance and apply until inflammation has disappeared.

Scraped raw carrot is also good.

Bathe inflamed eyes with borax water, and apply scraped raw carrot.

## CURES FOR EARACHE.

Author.

Put two drops of warm hickory sap into the ear. It is also good for deafness used twice daily as above.

Roast an onion, take out the heart while hot and lay it in the ear. The relief will be almost instantaneous.

Injections of water as warm as you can bear in the ear will bring quick relief.

A drop of glycerine in the ear is soothing; also sweet oil with a few drops of laudanum will relieve pain at once.

## EAR DROPS.

Dr. M.

One ounce of water, four drops of carbolic acid. In colds where the ears trouble one, a few drops dropped in the ear and permitted to remain a few minutes will give relief.

## FOR SWOLLEN FACE.

Author.

An application of mashed cranberries to the affected part will relieve the pain, and take out the soreness. If very bad, take internally in connection a dose of Epsom salts.

When iodine is used, iodine ointment is preferable, as it does not break the skin. It can be purchased of any druggist.

For neuralgia in the head apply macerated horseradish to the wrists and forehead, then bandage.

Powdered alum will not only relieve toothache, but will prevent the decay of the tooth by putting a small portion in the cavity and covering with cotton.

### REMEDY FOR RHEUMATISM.

One-half pint of turpentine, half pint of alcohol, one ounce of camphor, one ounce of saltpetre, one ounce of ammonia, one-eighth of an ounce of cayenne pepper. Shake well before applying. Camphor-gum and kerosene are also good.

### CURE FOR INFLAMMATORY RHEUMATISM.

One-half ounce of pulverized saltpetre, put in one-half pint of sweet oil, bathe inflamed parts thoroughly.

A strong solution of bicarb soda and warm water, applied to painful joints, often relieves.

### RHEUMATISM.

Author.

Lac sulphur in powder applied to the affected parts, and covered with roll cotton.

For a sprain apply immediately a large piece of butter, cover thickly with table salt, and bind tightly with flannel. This gives relief at once.

### LINIMENT. No. 1.

J. F. Lloyd.

One-third pint of olive oil, two-thirds pint of ammonia F. F. F., one-half drachm of cajaput, one drachm of oreganum, one drachm of wormwood.

## LINIMENT. No. 2.

Five ounces of sweet oil, four ounces of spirits turpentine, one ounce of alcohol.

## CHLOROFORM LINIMENT.

Dr. M.

One ounce of chloroform, one-half ounce of tincture opium, one-half ounce of tincture aconite, two ounces of compound soap liniment. Mix. Rub well for sprains and bruises.

## FOR AGUE. No. 1.

Author.

Slice two large lemons, removing the seeds, and place in a porcelain kettle with one cup of crushed loaf sugar. Let it simmer on back of stove until the rind is preserved; take out the lemon, and drink the syrup in one dose an hour before you expect the chill. Do not eat for two hours before the chill or four hours after. I can certify that this has cured a number of friends, as well as myself. I had ague for ten months.

## FOR AGUE. No. 2.

Dr. M.

One handful of cowslip root, one-half pint of good whisky. Take a tablespoonful every hour the day before the chill is expected. This dose is for adults.

## FOR AGUE. No. 3.

Col. Lodge.

Fill a bottle with chamomile flowers, and cover them with good whisky. Dose for adults: a tablespoonful every hour the day the chill is expected, and three times a day for malaria.



## FOR CONSTIPATION.

Author.

Get nice clean coarse bran from the mill. Put two teaspoonfuls of bran in a glass of cold water. Taken before breakfast has cured many obstinate cases of constipation. Two weeks will usually suffice.

Castor oil is easily taken in a small quantity of clear strong coffee.

Cod liver oil is made tasteless by pouring into a glass a teaspoonful of sherry wine, then the oil.

TONIC FOR PERSONS SUFFERING FROM  
GENERAL DEBILITY.

Dr. A.

Four ounces of compound tincture of gentian, two ounces of simple syrup, two ounces of water, one and one-half drachms of pyrophosphate of iron. Mix. Two teaspoonfuls after each meal.

## THE VALUE OF LEMONS.

The value of lemons is thoroughly appreciated in the South, and now that lemons and oranges from Florida are as common and almost as cheap as apples, their use cannot be too much insisted upon. A leading physician recommends that the way to get the better of the bilious system without blue pills or quinine is to take the juice of one, two or three lemons, as appetite craves, in as much cold water as makes it pleasant to drink without sugar, before going to bed. In the morning on rising, at least half an hour before breakfast, take the juice of one lemon in a goblet of water. This will clear the system of humor and bile

with efficiency without any of the weakening effect of calomel or congress water. People should not irritate the stomach by eating lemons clear; the powerful acid of the juice, which is always most corrosive, invariably produces inflammation after awhile; but properly diluted, so that it does not burn or draw the throat, does its medical work without harm, and when the stomach is clear of food has abundant opportunity to work over the system thoroughly.

### ORANGES AS A MEDICINE.

A distinguished physician once said that if his patients would make a practice of eating a couple of good oranges every morning before breakfast, from February until June, his practice would be gone. The medicinal effect of pure fruit acids is excellent upon the physical system.

### GOOD TONIC.

Mrs. Peck.

One package of boneset, pour two quarts of boiling water over it. Let it stand twenty-four hours; then take a wineglass full before each meal. Hops steeped in the same way, and taken the same, is also excellent.

### TONIC FOR A PERSON SUFFERING FROM INDIGESTION. No. 1.

Dr. A.

Subnitrate bismuth, bicarbonate soda, each two drachms, powdered gum arabic, powdered ginger, powdered sugar, each one drachm; make it into twelve powders. Take one after each meal.

## TONIC FOR INDIGESTION. No. 2.

Dr. M.

Subnitrate of bismuth three grains, powdered columbo four grains. Mix. Take one after each meal.

Wet woolen cloths in hot vinegar and apply for cramps and inflammation. Put them on the parts affected as hot as the skin can bear.

If you wish pills to operate quickly, and give them no chance to remain in the system, drink a cup of hot sarsaparilla tea immediately after taking the medicine.

## TO RELIEVE DISTRESS IN STOMACH.

One teaspoonful of ginger, one teaspoonful of brandy, one tablespoonful of warm water.

## MILK AS A REMEDY.

An article appeared lately in which it is stated on the authority of a very celebrated physician, that in the East warm milk is used to a great extent as a specific for diarrhœa, incipient cholera and dysentery. The milk should never be boiled, but only heated sufficiently to be agreeably warm, not too hot to drink. Milk which has been boiled is unfit for use. This writer says, "It has never failed in curing in six or twelve hours."

## SQUIBB'S MIXTURE FOR DIARRHŒA AND CHOLERA.

Six ounces of tincture of opium, six ounces of tincture of camphor, six ounces of tincture of capsicum, two and one-fourth ounces of purified chloroform,

nine and three-fourths ounces of alcohol. Mix. Dose: one teaspoonful for adults, one-half teaspoonful for ten to fourteen years of age, thirty drops six to ten years. Take in a little water.

### HAMLIN'S MIXTURE FOR CHOLERA AND DIARRHŒA. No. 1.

Tincture of opium, tincture of rhubarb, tincture of camphor, tincture of capsicum; equal parts. Mix. Dose: thirty to sixty drops on a lump of sugar after each movement of the bowels.

### CHOLERA MIXTURE. No. 2.

Tincture of opium, tincture of capsicum, tincture of ginger, tincture of cardamon seeds; equal parts. Dose: thirty to forty drops in a little water.

### FOR DYSENTERY OR DIARRHŒA. No. 1.

Four tablespoonfuls of burnt brandy, one tablespoonful of loaf sugar, one tablespoonful of bicarbonate soda, one tablespoonful of essence of camphor, one tablespoonful of essence of peppermint. For adults, one teaspoonful in a little warm water after each evacuation. For children a smaller dose, according to age and strength of patient.

### FOR DYSENTERY OR DIARRHŒA. No. 2.

Dr. A.—A valuable prescription.

Spirits chloroform, tincture of catechu, of each seven drachms; tincture of opium, two drachms. Mix. One teaspoonful in a wineglassful of water hourly or as required.

## FOR ACUTE SORENESS OF THE BOWELS.

Author.

Mix a plaster of corn meal, molasses and a tablespoonful of dry mustard; spread on a cloth and lay on the bowels without any gauze between. Warm fomentations, such as a bag of hot hops, moistened well, are good. Cloths wrung out of boiling hot water and applied frequently will allay pain. Flannel must be laid over warm applications to retain heat and prevent taking cold.

GINGER AND MUSTARD PLASTER FOR  
CRAMP COLIC.

Sister Jennie.

One teaspoonful of ginger, one tablespoonful of ground mustard, moistened with vinegar. Applied to the bowels will relieve pain in a few minutes.

## TO RELIEVE PAIN IN BOWELS. No. 1.

Author.

Wet a cloth in boiling hot water, then sprinkle a few drops of turpentine on this hot cloth. Leave on bowels only a few minutes or it will blister.

## TO RELIEVE PAIN IN BOWELS. No. 2.

Author.

To prepare a mustard plaster, take one teaspoonful of mustard, two teaspoonfuls of wheat flour, a little vinegar and the white of an egg. The egg prevents a blister.

## FOR BURNS.

Author.

Dampen carbonate soda to make it adhere, and apply. This is also excellent for bee sting. Salt and onion is said to be good for bee sting.

## CURE FOR BURNS.

Take a tart apple and simmer in lard until it forms a salve. This heals quick and without a scar.

## SUN-BURN.

Elder flowers steeped in boiling water; use when cold as a wash. Excellent. To make the ointment for the same purpose, simmer the flowers in an equal quantity of lard until crisp; strain while warm.

## EXCELLENT FOR BURNS.

Make a strong solution of alum water, and bottle it. It will keep for years. When needed, soak cotton wool thoroughly, and bind immediately on the burn, keeping it from the air. Keep this constantly wet until the fire is extracted. If used immediately, it will prevent blistering, and is a simple remedy always ready.

Salted butter applied is excellent for burns.

## LINIMENT FOR BURNS.

Equal parts, fresh linseed oil and lime water. Mix well by thorough shaking. Apply after bathing the burn with a solution of soda.



## WOUNDS.

Smoke the wound, or any bruise that is inflamed, with burning wool or woolen cloth. Twenty minutes in the smoke of wool will take the pain out of the worst wound; repeated two or three times, it will allay the worst cases of inflammation arising from it. This simple remedy saved lives during the war, and is given by an old lady who nursed at that time.

Common brown wrapping paper stuffed under the upper lip wet will stop bleeding of nose, or powdered alum put into the nostrils.

## CUTS, BRUISES, ETC.

Author.

Stop the flow of blood with cold water; bring the flesh together and bind with old linen wet with laudanum.

Bind the cut with cobwebs and brown sugar, pressed on like lint; or if you cannot procure these, with the fine dust of tea, or linen and flour. After the wound has ceased bleeding, apply a healing salve.

Author.

For a bruise apply raw beef; it prevents discoloration. To take down the swelling, press the bruise with the blade of a common steel knife. Dip the knife in cold water occasionally to keep it cool.

Author.

A piece of red flannel, spread with butter and sprinkled thickly with table salt, is an excellent thing to apply to a sprain.

Author.

Bathe the foot in a decoction of wormwood or a weak solution of carbolic acid, and apply a slice of raw salt pork when a rusty nail has been driven into the foot.

Author.

Use kerosene oil and camphor to rub on weak chest or lame backs.

### CHILBLAINS.

Moisten common dry starch with cold water to the consistence of paste. Apply at night, remove in the morning.

Another excellent remedy: bathe the affected part with a solution, one part nitric acid to forty of water.

### FOR CHILBLAINS.

A. C. V.

One-half drachm tannin, one drachm alum, five ounces distilled rain water. Mix and bathe the affected parts.

Author.

To remove the itching and fever of chilblains, use grated raw potato, with a little salt in it. Borax water is good also.

### FOR CORNS.

Equal parts of carbolic acid and glycerine. Wet a piece of cotton batting with it, and apply. This draws out all inflammation.

Author.

Application of common chalk is good for corns; also oil of cloves; also salt pork. Strong solution of sal soda is good for corns. I append a remedy which will cure corns, if directions are followed:

Cut fresh raw beef in small pieces; let it soak in vinegar twenty-four hours; then apply a piece, night and morning, for one week. Wear a loose shoe with low heel.

### SOFT CORNS.

Dr. M.

Take a camel-hair brush and gently touch the corn with acetic acid, (strong), every night and morning. If the shoe is tight, it must be changed for an easy one.

Much relief may be had by taking a piece of soft cloth and covering it with finely-powdered chalk and placing it between the toes.

### CURE FOR FELON OR RUNROUND.

Author.

Get from your butcher some beef spinal cord; open the cord and apply night and morning. It will require about three days to cure. Should there be much inflammation, apply several times a day. Be sure to ask your butcher for spinal cord, and not the marrow which you find in a soup-bone. This is a sure cure, and relieves pain in a very short time, besides being soothing and cooling.

## PRESCRIPTION FOR HEMMORRHOIDS.

Mrs. L. C. W.

Fresh butter from the churn, not salted. To a piece the size of an egg, add one and one-half teaspoonfuls of spirits of turpentine. Let it simmer in a tin cup, and when cold, apply.

## SIMPLE REMEDY FOR PILES.

Dr. M.

Linseed oil, such as you get at any drug store. Take a teaspoonful three or four times a day. If it is not borne kindly by the stomach, inject an ounce before having a passage, to be retained as long as possible after being used. This is very efficacious.

Author.

Ringworms can be cured by an application of a paste made of gunpowder and vinegar. Use whenever the ringworm is troublesome—two or three times a day. Does not require bandaging.

## WARTS.

Wash the warts with a strong solution of common washing soda and water, letting the soda dry on. Repeat several times, daily, until all disappear. Also rub morning and evening with muriate of ammonia.

A strong solution of alum water, applied often, is the very best remedy known for the poison of "Poison Oak."

B. B. S. (Cousin.)

A solution of borax water is excellent for any eruption on the face. Apply night and morning.

## POISONS, ANTIDOTES,

AND SOME SUGGESTIONS ON THE MANAGEMENT OF THE  
CASE UNTIL A PHYSICIAN CAN BE CALLED.

Dr. M.

Poison may be introduced into the system by solids, liquids or gases, and may produce death instantly by shock, or later by the specific action of poison. For treatment they may be divided according to their action into two classes:

**CORROSIVE POISONS.**—Stronger acids or alkalis, act by destroying the tissues if used pure, by inflammation if diluted.

**NEUROTICS.**—Those that act on the nervous system, and by that the heart and circulation; opium, chloroform, belladonna, strychnia, and drugs of that class.

## WHAT TO DO.

Send at once for a physician; by the messenger send word what you suspect, so he will come prepared.

While waiting use such means as may be at hand. The following indications are to be followed:

First.—Get rid of the poison, by vomiting or stomach pump.

Second.—Stop the action if it cannot be readily removed.

To get rid of the poison an emetic should be given, sulphate of zinc in twenty-grain doses in a wine-glass of water, followed by copious draughts of warm water. Repeat until it acts.

Mustard is also a safe emetic, and is to be found in most households. A tablespoonful in half a glass of warm water.

The stomach pump should only be used by an expert.

If the person has taken any of the corrosive poisons, chalk, magnesia, and even plaster scraped from the wall, should be freely given. Sometimes by tickling the throat with a straw or feather vomiting may be produced.

If the corrosive poison is applied to the skin, then oil should be applied.

The second indication, to stop the action, is best carried out by giving substances slowly absorbed that will dilute and mix with the poison, and by giving known antidotes.

Powdered charcoal given in large doses will absorb the poison, and prevent it being taken into the system. White of egg, flax-seed tea and sweet oil are good as a soothing application to the stomach.

## DISINFECTANTS.

Dr. M.

For disinfection of outside vaults, sulphate of iron, or chloride of lime, one pound to a gallon of water; thoroughly mix, and use such quantities as may be required.

“Burnet’s Liquid,” an excellent disinfectant, is chloride of zinc—two ounces to a quart of water. For use, a pint of this solution may be added to a gallon of water.

For water-closets, stationary basins, use Labarraque’s Solution of Chlorinated Soda, (may be procured at any drug store), or permanganate of potash,



ten grains to a quart of water; or carbolic acid crystals, twenty grains to a pint, or the fluid acid, one ounce to a gallon of water.

Petroleum is not a bad disinfectant; common tar is a good one.

Articles and clothing soiled, should be boiled thoroughly, and one of the above disinfectants added.

Woolens and bedding that can not be washed, should be exposed to dry heat.

Occupied houses and rooms may be disinfected (besides ventilation) by diffusing spray, or sprinkling through the air and about the room a solution of nitrate of lead, made by dissolving one pound of litharge in seven ounces of nitric acid and two gallons of water, or by placing in shallow vessels the solid chloride of lime.

Whitewashing is very beneficial.

Charcoal and quicklime are both good absorbents of gases, and thus aid in purifying the air. They may be combined in what is called "calx powder."

Bromo chloralum is also an excellent disinfectant, and may be procured at any drug store. Directions are given with each bottle.

## DISINFECTANT FOR CLOSETS.

Author.

Get a few pounds of copperas, and put a handful in a pail of water, and flush the closet once a day for a few days, then occasionally until all smell has disappeared. If the pipes connecting stationary basins become greasy, so that the water does not run freely,

stop the basin, put in two tablespoonfuls of the copperas, fill the basin with water and let it dissolve; then remove the stopper and let the water run off.

## DISINFECTING WITH SULPHUR.

### FOR WHOOPING COUGH.

Dr. Mohr, of Christiana, reports the following plan of treating whooping cough by disinfection with sulphur: The patient is robed in clean linen and taken out of the sleeping room in the morning, where are left all the bedding, linen, clothes and things that cannot be washed. Sulphur is then burned in the room in the proportion of twenty-five grains to every cubic meter of space in the apartment. After five hours the room is aired and the patient is returned; the atmosphere is purified and medicated, and breathing it over night usually effects a cure of whooping cough within twenty-four hours.

Plant a few onions in your cellar; they will purify the air and absorb dampness.

Sunflowers planted in malarious districts are a great disinfectant.

## CURE FOR ASTHMATIC CANARIES.

Dilute one teaspoonful of good whisky in two of water; soak a piece of sponge cake in it; give twice a week; keep bird from cold draughts; give tepid baths twice a week; grass seed, lettuce leaf, (inside heart), chickweed, every day or two; berries rolled in sugar, (one at a time), only when in season; cuttle-fish always in cage; piece of rusty nail in water cup; change water every day; avoid hemp and rape seed, as they are too heating; good light sand on the bottom of cage every day — not white sand.

## GERMAN PASTE FOR SINGING BIRDS.

One pound of blanched sweet almonds, two pounds of pea meal, three ounces of butter, a few grains of saffron, a sufficient quantity of honey to form a paste. Granulate by pressing through a colander. Some add the yolks of two eggs.

# FOR THE TOILET.

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## WASH FOR THE HEAD.

Author.

Four wineglassfuls of soft water, one wineglassful of alcohol, one tablespoonful of glycerine, one teaspoonful each of ammonia and borax. Mix and keep well corked. This recipe, omitting the borax, and using two-thirds of a teaspoonful of ammonia, makes an excellent wash for hands, and should be on every toilet table.

## FOR BALDNESS.

Shave the hair around the bald spots and paint the spots every day or two with tincture of cantharides (Spanish flies). If after six weeks' trial with the blistering fluid there be no appearance of hair on the bald spots, abandon its use.

## TO MAKE THE HAIR GROW.

Rothaline (refined kerosene, which is odorless), is highly recommended for this purpose. To be applied night and morning for six weeks. May be bought at any druggist's, or at the Buffalo oil refinery.

## TO INVIGORATE THE HAIR.

To one pint of boiling water add two tablespoonfuls of the best tar. Stir thoroughly and set away to cool. When perfectly cooled skim off any particles of tar that may float on it. Apply the water every day, or as much and as often as agreeable. Rub well into the scalp.

## A SIMPLE AND HARMLESS HAIR DYE.

It is said that the water in which potatoes have been boiled with the skins on, forms a speedy and harmless dye for the hair and eyebrows. The parings of the potatoes before cooking may be boiled by themselves, and the water strained off for use. To apply it, the shoulders should be covered with cloths to protect the dress, and a fine comb dipped in the water drawn through the hair, wetting it at each stroke, until the head is thoroughly soaked. Let the hair dry thoroughly before putting it up. If the result is not satisfactory the first time, repeat the wetting with a sponge, taking care not to discolor the skin of the brow and neck. No hesitation need be felt about trying this, for potato water is a safe article used in the household in a variety of ways. It relieves chilblains, if the feet are soaked in it while the water is hot, and is said to ease rheumatic gout.

Keep the scalp clean with a solution of ammonia and water, used several times a week, and then give the head a thorough brushing afterwards. A child's head especially is too tender for the use of a fine comb. The proportions are two or three teaspoonfuls to a basin of water. Apply with a brush and dry well with a soft towel.

## TO KEEP THE HAIR IN CRIMP.

Ladies are annoyed by the tendency of their hair to come out of crimp or curl while boating, or horse-back riding. Apply the following bandoline before putting the hair in papers or irons: A quarter of an ounce of gum-tragacanth, one pint of rose-water, five drops of glycerine; mix and let stand over night. If the tragacanth is not dissolved, let it be for half a day longer; if too thick add more rose-water, and let it be some hours. When it is a smooth solution, nearly as thin as glycerine, it is fit for use. This is excellent for making the hair curl. Moisten a lock of hair with it, not too wet, and brush around a warm curling-iron, or put up in papillottes. If the curl comes out harsh or stiff, brush it around a cold iron or curling-stick.

## BANDOLINE.

One-half ounce of gum-tragacanth, one-half ounce of flake, twelve ounces of rose-water. Macerate together three days, then squeeze through a muslin strainer; let stand three days and strain as before.

## • COCOANUT HAIR OIL.

Four ounces cocoanut oil, three ounces castor oil, seven ounces alcohol, one-eighth ounce oil of lavender flowers, one-half drachm oil of bergamot, ten drops oil rose geranium. Melt the cocoanut oil, add the castor oil dissolved in the alcohol, lastly the essential oils.



## CARE OF THE FACE.

Author.

Wash the face freely at night with soft water; rub it gently with a towel until dry; then apply a little cold cream or sweet almond oil. In the morning sponge the face lightly with water, and dry with a towel; then apply a little sweet almond oil, cold cream or glycerine; rub it downward on the face until it is absorbed into the skin (about two minutes will be required); then apply Lubin's rice powder. This method of treating the skin protects it from dust, and is very cooling. Those who use chalk or other powders will find their continued use less injurious by following these suggestions each time before applying the chalk. Never use soap on the face, but if required to use anything but moderately cold water a little borax will suffice. The continued use of warm water will wrinkle the face. Do not wash the face just before going out in the air.

## POWDER FOR THE SKIN.

If ladies will use powder, the most harmless is refined chalk. Powder is often a protection and comfort on long journeys, or in the city dust. If the pores of the skin must be filled, one would prefer clean dust to begin with. A layer of powder will prevent freckles and sunburn when properly applied. In all these cases, it is worth while to know how to use it well. The skin should be as clean and cool as possible. A pellet of chalk, without any poisonous bismuth in it, should be wrapped in coarse linen and crushed in water, grinding it well between the fingers;

then wash the face quickly with the linen, and the wet powder oozes in its finest state through the cloth, leaving a pure white deposit when dry. Press the face lightly with a damp handkerchief, to remove superfluous powder, wiping the brows and nostrils free. This mode of using chalk is less easily detected than when it is dusted on dry.

### BLOOM OF YOUTH.

Two ounces of oxide of bismuth, eight ounces of rose-water. Rub the oxide to a very fine powder, then triturate with the rose-water. Add a little carmine, if a pink color is desired.

### AN INDISPENSABLE POWDER.

A trouble, scarcely to be named among refined persons, is profuse perspiration, which ruins clothing and comfort alike. For this it is recommended to bathe frequently, putting into the water a cold infusion of rosemary, sage or thyme, and afterwards dust the undergarments with a mixture of two and a half drachms of camphor, four ounces of orris-root and sixteen ounces of starch, the whole reduced to impalpable powder. Tie it in a coarse muslin bag, or one made of flannel is better if you wish to use it on the flesh, and shake it over the clothes. This makes a very fine bathing powder.

A flannel bag filled with common starch makes a good bathing powder, and is generally used in the South.

## SUGGESTIONS FOR THE COMPLEXION.

Author.

One wineglass of lemon juice to one pint of rain water. Otto of roses perfume.

Beet vinegar is an excellent rouge and will not injure the skin.

One wineglass of lemon juice, one ounce of clarified honey, one drachm of powdered borax, one pint of soft water, one ounce of rose-water.

Horseradish and warm milk is said to be an excellent complexion wash.

Moisten flaxseed meal with cold water, then wash the face with it, and allow it to remain on the face over night.

Rough skins from exposure to the wind in riding, rowing or yachting, trouble many ladies who will be glad to know that an application of cold cream or glycerine at night, washed off with fine carbolic soap in the morning, will render them presentable at the breakfast table. Another method is to rub the face, neck and arms well with cold cream or pure almond oil before going out.

A delicate and effective preparation for a rough skin, is found in a mixture of one ounce of glycerine, half an ounce of rosemary-water, and twenty drops of carbolic acid. In irritations of the skin, occurring in summer, such as hives or prickly heat, this wash gives soothing relief. A solution of this acid, say fifty

drops to an ounce of the glycerine, applied at night, forms a protection from mosquitoes. Use the pure crystalized form; it is far less overpowering in its fragrance than the common sort. Those who dislike it too much to use at night, will find the sting of the bites almost miraculously cured, and the blotches removed by touching them with the mixture in the morning. Babies and children should be touched with it in a reduced form. Two or three drops of otto of roses in the preparation will improve the smell so as to render it tolerable to human beings, though not so to mosquitoes.

For eruptions of the skin the following will be found very soothing: two drachms of borax, two ounces of glycerine, two ounces of water. Mix and apply to the inflamed skin.

To clear the complexion, take a teaspoonful of charcoal well mixed in water or honey for three nights, then use a simple purgative to remove it from the system. It acts like calomel with no bad effect, purifying the blood more effectually than anything else. But do not omit the aperient, or the charcoal will remain in the system. After this course tonics may be used.

### TO REMOVE FRECKLES.

Take a large lump of saltpeter, wet the surface, and rub each freckle night and morning. After a time they will disappear. Use two or three weeks.

### A PREPARATION TO REMOVE WRINKLES.

A little while ago I wrote something about a new discovery recently added to the pharmacopœia by a Boston expert in chemical science. I have received so

many letters since, containing inquiries as to the nature of this "woolfat" and the manner in which it may be obtained, that I suppose I may as well answer them in print. The stuff is not a proprietary remedy. It is merely a substance derived from the wool of sheep by steeping the clippings in hot alcohol. By this process a yellow grease is precipitated, chemically identical with an element found in the human bile, and in certain vegetables, such as peas and beans. This grease has one very peculiar property. When applied with rubbing, it passes directly through the skin, and in this way acts as a nutrient to the fatty tissues beneath. Thus it has the effect of smoothing out the wrinkles produced by the attenuation of these tissues which comes with age. An antiquated relative of mine has nearly removed from her temples the unwelcome footprints of a thousand figurative crows by six weeks' use of this marvelous unguent.

Likewise, when rubbed upon the scalp, it prevents baldness, by supplying to the hair an element of its growth, the lack of which causes it to fall out. It is useful as a base for ointments, the active ingredients of which it conveys through the cuticle. To manufacture it in large quantities is enormously expensive, but it may be obtained at retail from the big apothecaries at a small price. Unfortunately but few people know it as yet. Nevertheless, it was known to the ancients three thousand years ago. Let me add a warning. If you buy it, get it pure, and not in combination with some patent mixture. If necessary, gather your wool and boil it down yourself. Thus you may secure an artificial perpetuation of youth. My first information on this interesting subject was

obtained from the city physician of Boston, Dr. Morton Prince. Anybody who wishes to know anything further had better write to him.—*Boston Letter.*

## TO REMOVE BLACK-HEADS FROM FACE.

Author.

One ounce of liquor of potassa, two ounces of cologne. Apply three times daily.

## SUGGESTIONS ON TEETH.

Author.

A celebrated dentist, whose formula for tooth powder I have given in this work, suggests the use of astringent mouth wash three times a week. Use the formula for tooth powder given, twice each day.

Remove substances from between the teeth with white silk thread, and may also chew gum for this purpose five minutes only.

Remove tartar from teeth with pumice stone, ground.

After eating acids or sweets, allow a small quantity of this tooth powder to remain in the mouth a few minutes, or the same quantity of prepared chalk.

For acidity of the stomach, which impairs the teeth, dissolve one teaspoonful of charcoal in a glass of water and drink.

Have used the formula for Orris tooth powder for fifteen years and can safely indorse the merits claimed.

Astringent mouth wash keeps the gums from receding.

## ORRIS TOOTH POWDER.

One pound English prepared chalk, two ounces powdered orris root, one ounce powdered cuttle-bone,



one-half ounce powdered gum myrrh, one-eighth ounce powdered cinchona bark, one-half ounce powdered white soap, one-half ounce powdered bi-carb. soda. Mix and rub well together and sift through a fine sieve.

### WINTERGREEN TOOTH POWDER.

Same as above, adding one-half ounce oil of winter-green.

### CARE OF FINGER NAILS.

Wash the hands and rub the nails with very weak vinegar water. Cut the nails close at corners and round at the top; then with a chamois skin rub them with oil and pumice stone.

### RECIPES FOR SOFTENING THE HANDS.

Author.

Two ounces of glycerine, two ounces of rose-water. Shake well; apply on going to bed.

### TO RENDER MUTTON TALLOW.

Cut it in small pieces, put in an earthen dish, and set this in another dish containing boiling water. As the grease melts strain off. Good for chapped hands.

### ARNICA JELLY.

Two ounces of fluid extract arnica, six ounces of glycerine, four ounces of water, four ounces of alcohol. Mix, and filter if necessary.

One-fourth pound of lard washed with rose-water, yolks of two eggs, one-fourth pound of oatmeal sifted, one tablespoonful of honey. Apply frequently.

## CAMPBOR ICE.

Sixteen ounces of oil of sweet almonds, one ounce of white wax, one ounce of spermaceti, one ounce of camphor, one-eighth ounce of oil of lavender flowers. Melt the wax and spermaceti; dissolve the camphor in the oil of almonds, and mix with the melted wax; lastly, add the oil of lavender.

## COLD CREAM. No. 1.

Melt together two ounces of oil of almonds and one drachm each of white wax and spermaceti; while warm add two ounces of rose-water and half an ounce of orange-flower water. Nothing better than this will be found in the range of toilet salves.

## COLD CREAM. No. 2.

Sixteen ounces of oil of sweet almonds, sixteen ounces of rose-water, one ounce of white wax, one ounce of spermaceti, fifteen drops of oil of bitter almonds. Warm the wax and spermaceti by gentle heat until dissolved; add the oil of almonds, and again beat gently until the wax is dissolved, then add the rose-water slowly, beating until cold.

## GLYCERINE JELLY.

Four ounces of white soft soap, six ounces of pure glycerine, one-fourth ounce of otto of thyme, three pounds of almond oil. Mix the soap and glycerine in a mortar, then gradually add the oils.

## GLYCERINE LOTION.

Four ounces of pure glycerine, four ounces of cologne spirits, eight ounces of rose-water. Glycerine of starch sufficient to thicken.

## SOAP FOR WHITENING THE HANDS.

One wineglassful of cologne, one wineglassful of lemon juice, two cakes of Windsor soap, scraped to a powder; mix all in a mould. When hard, it will be an excellent soap for whitening the hands.

## WINDSOR CREAM.

J. H.

Grate one-half cake old English Windsor soap ; add to it the juice of a large lemon and a wineglassful of cologne ; stir to a cream and put in an open-mouthed bottle, such as are used for pomade. Use after washing the hands.

## FOR WHITENING THE HANDS.

Take a cake of brown Windsor soap, scrape it in flakes, add one tablespoonful of cologne, one of lemon juice ; mix thoroughly, put into a mould and allow to dry. Carbolic acid and glycerine are also good.

## COLOGNE.

A fine cologne is prepared from one gallon of deodorized alcohol ; to it add one ounce of oil of lavender, one ounce of oil of orange, two drachms of oil of cedrat, one drachm of oil of neroli, or orange flowers, one drachm of oil of rose, and one drachm of ambergris. Mix well, and keep for three weeks in a cool place.

## FARINA COLOGNE.

One ounce neroli, one ounce neroli Bigarade, two ounces bergamot, one-quarter ounce rosemary, two ounces extract jasmine, two gallons cologne spirits, one-half gallon water. Mix ; let stand ten days and filter.

## EXTRACT JOCKEY CLUB.

Twelve drachms extract jasmine, twenty drachms extract orris, three drachms extract vanilla, sixteen drachms extract musk, three-eighths drachm otto rose, three-eighths drachm otto sandal wood, five-eighths drachm otto bergamot, seventy-five drops otto neroli, one-half drachm benzoic acid, one-half gallon cologne spirits, one-half pint water. Mix and filter.

## LAVENDER WATER.

Two ounces oil lavender, one-half ounce oil lemon, one-half ounce oil bergamot, one-fourth ounce oil cloves, one ounce extract musk, one pint extract white rose, five pints cologne spirits, one pint water. Let stand ten days, and filter.

## REPUBLIQUE COLOGNE.

Two ounces oil of lemon, four ounces oil of bergamot, one-half ounce oil of rose, three-fourths ounce oil lavender flowers, two and one-half drachms oil neroli, eight ounces extract musk, one pint orange-flower water, two gallons water. Mix; let stand ten days, and filter.

## EXTRACT WHITE ROSE.

One-half ounce otto of roses, one-eighth drachm otto of orange, four drachms extract tuberose, six drachms extract orris, eight drachms extract jasmine, four drachms extract musk, twelve drops otto red cedar, eight drops otto patchouly, one-fourth ounce benzoic acid, six pints cologne spirits. Mix, and add eight drachms water. Filter.

## TOILET SOAP.

Two ounces glycerine, one ounce oil sweet almonds, two ounces pulverized Florentine orris-root, four ounces mutton tallow, one pound English white Castile soap. Melt together and cut into cakes.

# MISCELLANEOUS.

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## AMMONIA FOR HOUSE-CLEANING.

Author.

For washing paint, put a tablespoonful in a quart of moderately hot water, dip in a flannel cloth, and with this merely wipe off the wood-work; no scrubbing is necessary. For taking grease spots from any fabric, use the ammonia nearly pure, and then lay white blotting paper over the spot and iron it lightly. In washing laces, put twelve drops in a pint of warm suds. To clean silver, mix two teaspoonfuls of ammonia in a quart of hot soap-suds, put in your silver and wash it, using an old nail-brush for the purpose. It will also clean hair-brushes beautifully, simply shaking the brushes up and down in a mixture of one teaspoonful each of ammonia and borax to one pint of hot water; rinse them with cold water, and stand them, bristles down, in the wind, or in a hot place to dry. For washing finger marks from looking-glasses or windows, put a few drops of the ammonia on a moist rag, and make quick work of it. If you wish your house plants to flourish, put a few drops of the spirits in every pint of water you use in watering. It is good to cleanse the hair; always rinse it off with pure water. It should be purchased by the pound or half pound, as in that way it can be gotten much cheaper.



Ammonia or vinegar is good with silver polish or whiting to clean silver, tin or brass. Copper boilers are best cleaned with oxalic acid, one ounce to one pint of water. Keep bottled and set away in a safe place, as it is poisonous; apply once or twice a week. This will keep the boiler very bright.

To clean brass, mix one-half ounce of oxalic acid with three ounces of rotten stone, and enough sweet oil to make a soft paste. Rub with flannel, and polish with chamois skin. Oxalic acid should be kept out of the reach of children, as it is a deadly poison.

## ZINC.

To clean zinc, use silver polish and kerosene. Polish with old flannel, and use a little whiting. Use Bristol brick dampened with concentrated lye.

## STOVES.

Author.

Turpentine mixed with stove polish will remove rust and give a gloss to the stove.

## TO REMOVE RUST FROM STEEL.

Cover the steel with sweet oil well rubbed on. In forty-eight hours rub with finely-powdered unslacked lime until the rust disappears.

When stoves are put away for the summer, cover well with thick brown paper.

Rub your stove pipe with linseed oil, keep in a dry place, and it will not rust.

## STOVE DRESSING.

FOR MAKING ONE QUART.

One ounce of gum tragacanth, boil fifteen minutes in one pint of water; then add four ounces of black lead, one large spoonful of molasses, and one pint of water. Apply it to the stove when nearly cold. It blacks the stove without dust, and protects it from rust.

## TO CLEAN POTS, KETTLES AND TINS.

Author.

Boil a double-handful of hay or grass in a new iron pot before attempting to cook with it; scrub out with sand and soap; then fill with fresh water and set on fire and boil an hour. As soon as you empty a pot or frying-pan of that which has been cooked in it, fill with hot water, and set back upon the fire to scald thoroughly. To clean a brown porcelain kettle, boil peeled potatoes in it. The porcelain will be rendered nearly as white as when new. New tins should stand near the fire with boiling water in them, in which has been dissolved a spoonful of soda, for an hour, then be scoured inside with soft soap, afterward rinse with hot water. Keep them clean by rubbing with sifted wood-ashes or whitening. Copper utensils should be cleaned with brick dust and flannel. Never set a vessel in the pot closet without cleaning and wiping it thoroughly. If grease be left in it, it will grow rancid. If set aside wet, it is apt to rust.

## TO CLEAN CHINA AND GLASS.

Rinse the greasy plates and whatever is sticky with sugar or other sweet in hot water, and transfer to

another pan. Wash glass first, silver next, then china, one piece at a time, although you may put several in the pan. Have a mop with a handle; rub upon the soap (over which the water should have been poured,) until you have a strong suds; wash both sides of plate and saucer, and wipe *before putting out of your hand*. Draining leaves streaks which can be felt by sensitive finger-tips if not seen. If china is rough to the touch, it is not clean. Hot, clean suds, a dry, clean towel, and quick wiping leave it bright and shining. Roll your glasses around in the water, filling them as soon as they touch it, and you need never crack one.

#### TO CLEAN KNIVES.

Clean with soft flannel and Bath brick. If rusty, use wood-ashes rubbed on with a newly-cut bit of Irish potato. This will remove spots when nothing else will. Keep your best set wrapped in soft white paper, then in linen, in drawer out of damp and dust. Never dip the ivory handles of knives in hot water.

#### TO CLEAN MARBLE.

Author.

Take two parts of soda, one part of pumice stone, and one part of finely-powdered chalk; sift through a fine sieve, and mix with water. Rub over the marble, and wash off with soap and water.

#### TO CLEAN WALL PAPER.

Author.

Clean wall paper with rye bread from the baker's, cut into one-half loaves; remove the crust, and rub the inside over the paper downward, always one way, or the paper will show streaks. The bread must be baked the day before using.

## TO CLEAN PAINT.

Squeeze flannel nearly dry out of warm water, dip in whiting and apply. With a gentle rubbing it will remove grease and other stains. Wash in warm water and dry with a soft cloth.

Wring a flannel out of warm soapsuds with a little ammonia, and apply sapolio to clean paint, being careful not to use too much sapolio. Good also for cleaning painted walls. In cleaning varnished surfaces, weak ammonia water is good. Use no soap.

## TO REMOVE PAINT.

Chloroform will remove paint from a garment, or elsewhere, when benzine or bisulphide of carbon fails; but do not inhale it.

## FURNITURE POLISH. No. 1.

A good furniture polish is made by mixing one-fourth white varnish with three-fourths linseed oil. Apply with a flannel; afterwards rub with a dry flannel or chamois skin.

## FURNITURE POLISH. No. 2.

Four ounces of alcohol, two ounces of gum-shellac, one and a half ounces of yellow beeswax, two ounces of boiled linseed oil; melt the beeswax, skim the dirt off, and mix all together.

J. H.

Lamp oil rubbed in well with soft cloth, when polished with another cloth and spirits of wine, will remove stains on furniture made by placing heated articles on them.

## PIANO POLISH.

Safford Piano Makers.

One-third turpentine; two-thirds lard oil.

## TO RUB VARNISHED FURNITURE.

One wineglassful of sweet oil, one wineglassful of rum, half pint of rain water, shaken well together; rub on with flannel, then polish with dry flannel.

## FOR GILT FRAMES.

One ounce of powdered gold bronze, two ounces of olive oil, two ounces of alcohol; make a paste as thick as for paper-hanging, and apply with cotton batting.

## TO CLEAN CARPETS.

Author.

To one gallon of water add two tablespoonfuls of spirits of hartshorn. Wring out canton flannel cloths in this mixture, and rub the carpet with the damp cloth. See that the cloth is not too wet, and dry the carpet off with a dry cloth.

Fuller's earth made into a stiff paste will remove grease spots from carpets.

The following is good also: Lay brown paper on spot, pass hot iron hard on the paper over the spot.

Sweet milk will remove ink stains from a carpet.

Mrs. Scott.

To remove any soiled spots on mattresses or pillows, make a *thick* paste of buckwheat flour and cold water; spread over the articles with a brush, lay on a clean sheet in the hot sun. When dry, rub off. One application is usually sufficient; if not, repeat the operation.

## TO CLEAN STRAW MATTING.

Author.

Never use soap on matting. When you want to clean it, wash with a cloth dipped in clean salt and water. This prevents it from turning yellow. After washing, wipe dry at once.

Author.

Wash oil cloth with warm milk. Do not use soap unless you can apply a coat of varnish.

Author.

Do not throw away old ribbons; wash them in gasoline; they will look bright and new again.

## FOR CLEANSING SILK OR WOOLEN GOODS.

Author.

One tablespoonful each ammonia and borax; one pint of cold water, one-half pint of alcohol; mix, strain and wash the goods with an old flannel cloth on the right side; lay the goods on a linen sheet, while damp, and iron on the wrong side. If the goods is not too much wrinkled, do not iron, but lay under weights smoothly, when partially damp.

## TO CLEAN CLOTH COATS.

One-half ounce of white castile soap, one-fourth ounce of alcohol, one-half ounce of ammonia, one-fourth ounce of glycerine, one-fourth ounce of ether, one pint of rain water. Mix and bottle.



## TO REMOVE GREASE SPOTS FROM SILK.

Apply French chalk; lay away for three days, then lay a brown paper over the spot, and iron with a hot iron.

## CLEANING SILK.

Pare three Irish potatoes, cut into thin slices, and wash them well. Pour on them half a pint of boiling water, and let it stand until cold; strain the water, and add to it an equal quantity of alcohol. Sponge the silk on the right side, and when half dry, iron it on the wrong side. The most delicate colored silks may be cleansed by this process, which is equally applicable to cloth, velvet or crape.

A black kid glove, boiled in water until it becomes a kind of soft glue, and sponge the silk with it, ironing it on the wrong side, is a very good way, too.

There is an article called soap bark, which can be procured at the druggists', which is splendid for any kind of black woolen goods, making them as fresh as when new. Also good for silk.

## TO RENEW BLACK LACE.

Author.

Wind it around a bottle smoothly, then wash with ox gall and water; add a little gum arabic to the rinsing water. Put in the shade to dry.

## TO PREVENT BLUE FROM FADING.

Author.

To one gallon of tepid water put one tablespoonful of salt, and the same of sugar of lead. Put in what-

ever you want to wash, and let it soak fifteen or twenty minutes; then wash, and boil if you choose.

### A GOOD WAY TO WASH BLACK CALICO.

Make a kettle of flour starch; allow it to cool sufficiently to bear the hand; then pour it over your calico. Let it stand a short time; wash out thoroughly; then rinse in two clear waters, hang up to dry, and it will look as well as ever.

### TO PREVENT CALICO FROM FADING.

Author.

When a calico needs washing, dip it in salt water and let it dry, before washing. Once is sufficient, and should be done the first time it is washed.

### TO REMOVE MILDEW.

Author.

Pour one quart of boiling water over two ounces of chloride of lime; then add three quarts of cold water; soak the linen twelve hours, when every spot will be out.

### MILDEW.

Mix salt with double the quantity of soft soap and powdered starch and the juice of a lemon. Apply, and leave the goods out of doors until the stain is removed.

### WASHING FLUID. No. 1.

One pound of stone lime, three pounds of sal soda, ten quarts of water. Let it just come to a boil, then stand until settled. Bottle the clear water; add three

ounces of borax. After standing two days, it is ready for use. Put one and a half teacupfuls of this to a boiler of cold water, and put the clothes in it at once, after having soaked them over night, adding with the fluid one-fourth bar of soap. Suds and rinse.

### WASHING FLUID. No. 2.

One pound concentrated lye or potash, one ounce of ammonia, one ounce salts of tartar, four quarts of boiling water. Dissolve the lye in the water; when it stops boiling, add the ammonia and tartar. Use one teacupful to four pails of water, or two-thirds of a cupful to first boiler. Do not soak the clothes in it. Put into the boiler, with this preparation, some sliced soap.

### BLUING.

Author.

Two ounces of Prussian blue, one ounce of oxalic acid, one quart of water. Mix and bottle.

### STARCH.

Author.

Three tablespoonfuls of starch, one quart of water, one teaspoonful of powdered gum arabic, one teaspoonful of butter, a pinch of salt. Dissolve the gum arabic in the water; when the water reaches the boiling point, thicken with the starch, which has been dissolved in a little cold water; then add the butter and salt. Pour this mixture over the clothes to be starched while boiling hot, and let stand until cool enough to wring out; then smooth out all wrinkles and hang up to dry. Before ironing, dip in cold

starch, made of one-half tablespoonful of starch to one pint of cold water. Place over this a thin cloth, and allow the starch-water to come through. This prevents any specks of starch from settling on the clothes.

### FRENCH STARCH.

Dissolve one ounce of best gum arabic in half pint of soft water. Bottle and cork tight. To a quart of starch add a piece of white wax, and also a piece of spermaceti, each the size of a hickory-nut, cut up fine, and boil in the starch; add a teaspoonful of the gum arabic. Have a smooth iron, and use it vigorously and thoroughly.

### GLOSS FOR STARCH. No. 1.

Take two ounces of gum arabic powder, put it into a pitcher, and pour over it a pint of boiling water (according to the degree of strength you desire); and then, having covered it, let it stand all night. In the morning pour it carefully from the dregs into a clean bottle, cork it, and keep it for use. A tablespoonful of gum-water stirred into a pint of starch that has been made in the usual manner will give to lawns, either white or printed, a look of newness, when nothing else can restore them after washing. This will also give sufficient gloss to gentlemen's shirt bosoms.

### GLOSS FOR STARCH. No. 2.

Author.

One pound of mutton suet, one medium cake of white wax—about five cents' worth, piece of alum as large as a walnut. Render the suet in an earthen

dish; add wax and alum powdered, until melted. Pour out in thin layer on a dish until cold. To a quart of starch, add a piece an inch square.

### SOAP FOR CLEANING.

Fannie.

Take four large bars of any good yellow soap, one pound box of boraxine, one package of concentrated lye, one-half pound of sal soda. Shave the soap very fine and place in a three-gallon jar. Pour over it one and a half gallons of boiling water, stirring constantly with a paddle made out of a shingle. Let this stand twenty-four hours; then put in a large receptacle over the fire, three gallons of water — I use the boiler. As soon as the water boils, put in the boraxine and soda; as soon as this is dissolved, add the soap that was fixed the night before; let this boil up once, hard, and it should nearly fill a five-gallon crock. When cool, add the rest of the ingredients, and stir every little while during the day. You will find this very strong, so use only in small quantities. To use this for washing clothes or dishes, a small quantity will suffice. For scrubbing add sand, in proportion of a pint to a cupful of sand. If this soap be rubbed into stains on sheets or other clothes a few hours before washing them, it will remove any stain. If, by standing, it becomes too thick like hard jelly, add water in small quantities, boiling hot, and stir clear to the bottom.

### BLEACH FOR CLOTHES.

Three tablespoonfuls of chloride of lime, the same of washing soda, well dissolved in hot water; pour it into a tub three-fourths full of water. Soak clothes one hour; wash, boil and rinse well.

Another good way is to boil the clothes thoroughly after rubbing them, and spread on the grass, putting or rubbing in a weak solution of chloride of lime on all stained places.

### SOFT SOAP.

Sister Fannie.

Ten quarts of rain water, four pounds of bar soap, one pound of sal soda; one ounce of powdered harts-horn. Shave the soap fine into the water, add other ingredients, set on stove to dissolve. When dissolved, set away to cool. A small quantity will be required at a time.

### HARD SOAP.

Ten pounds of soda-ash, five pounds of unslacked lime, fifteen gallons of soft water. Put it all into a boiler, and stir until it is dissolved well; boil one hour, then pour it off into a tight barrel. When well settled, dip it off clear, and to every gallon of lye add ten pounds of grease. The soap may be finished in three hours.

### SOAP.

Three ounces of borax, one gallon of rain water, four bars of common soap. Boil. Soap the clothes, cover with cold water, let stand one hour, then put them in boiler.

### FAMILY SOAP. No. 1.

One box of Babbitt's potash, five pounds of grease, twelve quarts of water, one small teacupful of salt. Open the box of potash carefully, and dissolve in about



a quart of warm water in an old vessel. Be careful not to put the face too near, as it is apt to boil up. Put the grease and twelve quarts of water in a kettle (or old wash-boiler), and add potash when dissolved; stir all together and boil five hours. Keep cold water handy, to throw in if it boils too fast, as it is apt to boil over. As it boils away add water, so there shall always be the same quantity in the kettle. Add salt half an hour before taking from the fire. Run into a box or tub, and when cold cut in blocks. If the grease has been previously rendered, the soap will be nicer.

### FAMILY SOAP. No. 2.

Mrs. Johnson.

Slice a pound bar of any washing soap; add just enough water to dissolve it; remove from the fire as soon as dissolved, and when nearly cold, add three tablespoonfuls of benzine. Soak the clothes over night in one-half of this soap, and use the rest to boil them. Use enough bluing to make the clothes clear. Keep the benzine away from the fire.

### WASHING BLANKETS.

Author.

Prepare strong borax water, having the water moderately hot. To each gallon of water, add one ounce of ammonia; strain, and dip the blankets up and down till thoroughly cleansed. Do not wring. Rinse in same temperature of water as you wash them. Take from water, hang on line, and let them drip dry.

## USEFUL HINTS.

Author.

Wash woolen in soapsuds; rinse in warm water of the same temperature. If you wish them to shrink, pour clear cold water over last. White flannel may safely be left in warm water for a while, while red flannel must be washed at once, or it will run.

Oil the palm of the hands occasionally, while ironing. This will keep the skin moist, and the hands will not swell.

Lemon and salt will remove ink-stains. Apply also for iron mould.

To take out fruit stains, pour boiling water over. Will also remove coffee stains.

One pint of salt to a gallon of boiling water, will set color in calico or stockings.

Woolen hose.—One ounce sugar of lead to a bucket of cold water; soak the woolen hose over night and they will not run.

To raise the nap on velvet, place a damp cloth over a hot iron, and hold the wrong side of the velvet over this and the nap will soon rise.

To remove rust from cotton or linen, take fine salt and cream of tartar and moisten and expose to the sun.

Apply buttermilk for linen stains, then lay linen in the sun.

For dry cleaning of white woolen knit goods, rub in flour until dirt is out; shake well.

To clean lace curtains, sprinkle unsifted corn meal or bran over them; roll up for a few days, then shake and press with an iron.

Butter or lard will remove tar spots. Soap and water will afterward take out the stain of grease.

To remove paint splashed upon a window, use a hot solution of soda and a soft flannel.

One teaspoonful of chloride of lime in three quarts of water will take stains from white goods. Rats and mice avoid chloride of lime.

Vinegar will remove lime from carpets.

In dusting, use a cloth or wool brush; feathers only set it afloat.

Salts of lemon will take stains from ivory knives.

To keep ice, line a bowl with flannel; cover ice with porous flannel; invert the bowl, so that the *water* can run off easily.

Dip lead-pencil writing in sweet milk; dry carefully. It will preserve the writing.

Milk will not adhere to a well-polished knitting needle if there is water in it.

The air may be kept from ice water by covering the pitcher with oiled silk, or a quilting of cotton batting between thick paper.

An impromptu filter may be made by laying a cheese cloth over a sieve, and on this a layer of sand and powdered charcoal; then pour over it the water, and let it percolate into the receiver.

Pie tins and tins most used are improved by boiling in a solution of lye and water for one hour.

Use white cloth, bound with red, back of kitchen table, washstands and under hooks, to hang tin.

Wash whitewashed walls with vinegar, to make paper stick.

Add a little to paste, to hasten drying.

### TO MAKE WHITEWASH THAT WILL NOT RUB OFF.

Mix up half a pailful of lime and water ready to put on the wall; then take one gill of flour and mix it with water; then pour on it boiling water sufficient to thicken it; pour it while hot into the whitewash; stir all well together, and it is ready for use.

To remove moth eggs, lay a wet linen cloth over the carpet, and iron it well with a hot iron.

Camphor will prevent moths. The gum near silver will keep it bright.

Wormwood or pennyroyal will drive away ants.

Charcoal put in a saucer and placed in pantry will keep meat sweet.

Red peppers kept on pantry shelves, say one or two at each end, will keep ants out of pantry.

To remove ants from sugar, wrap camphor gum in paper, and lay around the sugar bowl.

A cloth dipped in oil of pennyroyal and laid at the head of your pillow, will keep mosquitos out of a room.

Hot alum water will destroy red or black ants, or any other insects. Take two pounds of alum and dissolve it in three or four quarts of boiling water. Let it stand on the fire until the alum disappears, then apply it with a brush while nearly boiling hot.

### TO DESTROY COCKROACHES.

Author.

These nuisances can be exterminated by the free use of borax. Sprinkle it every night around the water pipes and on closet shelves, under the paper. I used insect powder in connection, at one time, when they were very bad. It is a good plan to keep powdered borax under the pantry papers, to prevent a return of them.

When borax fails, get "Rough on Rats" poison powder. Sprinkle where cockroaches are troublesome. You can, if you choose, mix with lard and pour in cracks.

### TO CLEAN BOTTLES.

Wash the bottle, then cut a raw potato in small pieces, put them into it with a little cold water, shake well, rinse them out, and they will be very clear.

### TO REMOVE GLASS STOPPERS.

Put a drop or two of sweet oil on the mouth of the bottle, heat the bottle a little, and knock gently each side of the stopper.

To remove the disagreeable taste from new kegs or other wooden vessels, first scald them with boiling water, dissolve some soda in warm water, to which add a little lime, wash the vessel with this, after which scald with hot water before using.

## LIQUID CEMENT.

Equal parts of compound tragacanth powder and powdered gum acacia (gum arabic) moistened, according to requirements at the time, with dilute acetic acid, or if the color will not be of any importance, with ordinary vinegar. This cement is recommended as superior to any that can be bought ready made.—*Young Scientist.*

## CEMENT FOR GLASS, CHINA, WOOD, ETC.

Three ounces of Cooper's gelatine, two ounces of acetic acid, five drops of carbolic acid, water to make one pint. Dissolve the gelatine in the water and acetic acid by water bath, and add the carbolic acid; strain while warm, and bottle.

## CEMENT FOR BROKEN CHINA.

Take a very thick solution of gum arabic and warm water, stir into it plaster of Paris until it is a thick paste, apply it with a brush to the fractured edges, stick together, and in three days it cannot be broken in the same place.

## INVISIBLE CEMENT.

By placing a bottle of alcohol in hot water the alcohol will become hot; while hot, dissolve Russia isinglass in this, and it will stick firmly crockery or glass.

## LIQUID GLUE.

Two ounces of gum arabic, one pint of boiling water, ten ounces of alcohol.



### MUCILAGE.

Four ounces of dextrine, five drops of carbolic acid, one pint of water. Dissolve cold.

### SHELLAC.

One pint of alcohol, one-half pound of shellac. Mix.

### WATER-PROOF POLISH FOR BOOTS AND SHOES.

Mix together two pints of vinegar and one pint of soft water, stir into it one-fourth pound of glue, broken up, one-half pound of logwood chips, one-fourth pound of finely powdered indigo, one-fourth ounce of the best soft soap and one-fourth ounce of isinglass. Put the mixture over the fire, and after it comes to a boil continue to boil sixteen minutes.

### TO MAKE BOOTS WATER-PROOF.

Two ounces each of beeswax, Burgundy pitch, and turpentine, one pint of boiled linseed oil. Apply it to the boots with the hands, before the fire, until saturated.

### HOW TO WEAVE HAIR.

Nellie W.

If you have cut hair it must be separated into little locks not larger than a fine steel knitting needle. Wet and twist the cut end of each little lock, so you can pick it up readily. The fineness and evenness of these bunches are what makes the weaving smooth.

THE LOOM.—All that is necessary is some way to fix three threads of buttonhole twist in a horizontal position. They may be tied to tacks driven on each side of a window casing; or you may make a loom like mine: Take a piece of board about two feet long and four inches wide; near each end of the board bore

a hole and insert a round stick eight inches high. Cut a groove around each stick, near the top, and through one stick have a little hole bored to pass the thread through.

Fasten your threads firmly, so they shall be close together at your right hand stick, and separated a little at your left hand stick, which has the hole in it. Provide yourself with a long pin, take your hair on a newspaper or box-cover in your lap, with the cut or twisted-up ends toward your left, and set your loom across your knees, or on a low table in front of you. Pick up a lock of your hair in your left hand, lay it against the lowest thread, with about two inches of the twisted end projecting from the thumb and finger. Take your pin in your right hand, and put the hair through between the first and second thread. Now, with the pin bring the end back between the second and third threads; now over the third or top thread, and through toward you; then away from you again, so weaving it in and out till your end of hair has been twice up and down, like the letter M, with the long end of the hair at the left or beginning of the M, and the short end toward the right end if about used up. Now slide this along the threads to the right, holding it firmly between the thumb and forefinger. Take another lock, using the central part of the warp or threads, and slide it up close against the first one woven, and so on until you have as much woven as you wish, when you cut it out, tying the ends of thread securely. As I write this all out it looks like a tedious operation, but it is very simple, and a little practice will enable you to get along faster with it than you at first think possible.

TO MAKE THE WOVEN HAIR INTO A SWITCH.—Take a round shoe-lace, and a fine needle with a double silk thread. Sew the end of the weaving to the end of the shoe-string; wind the hair where woven around the string, sewing it fast as you go. If you want the switch thick, wind the hair as close as you can; if not, why stretch it along.

COMBINGS.—These must be straightened of course, and then you proceed the same as for cut hair. In the first place, do not wind the combings up into snarls, but lay them in the hair receiver just as you take them from the comb. Take a bunch of combings and pick them apart into a loose mass. Now pick out single hairs by their roots, thus ending them. This is the nicest way, but I have not so much patience. I take a pair of No. 4 wool cards, lay a bunch of loose hair on one card, draw the other card across it, and grasp a handful of the ends that fall over the card, lay my other hand on the card and draw it out straight. I smooth the bunch out in my hand, and even the ends, by drawing out the longer hairs from the center, and place them on the side of the bunch in my fingers. This is the slowest part of the operation. If you get your bunches too large to weave, separate them. Draw them through the cards occasionally to straighten.

I hope I have made this all plain; but if not, I will try to explain further. I am only an amateur; never wove any hair but my own. I suppose professionals do it differently in some respects, but the weaving is the same. If your hair is thin, just weave a little bunch of combings, and twist right in with your back hair, and see how much better it looks.

## TO MAKE A CANDLE BURN ALL NIGHT.

Put finely-powdered salt on the candle till it reaches the black part of the wick. In this way a mild steady light may be kept through the night by a small piece of candle.

## WRINKLES.

Wrinkles are due to the gradual wearing away of flesh underneath the cuticle. Why does it wear away? Because the facial muscles have either too little or the wrong kind of exercise. It will be observed that wrinkles usually take a downward course. This is due to a wrong kind of exercise. What exercise? The wiping and washing of the face, to be sure. Reverse the process, and instead of rubbing the face down in washing and wiping, always rub upward. This will have the effect of counteracting the tendency of the flesh to depart from the cuticle, and will keep the face free from wrinkles. It is rather an awkward habit to acquire at first, but perseverance will make it a second nature, and the result is worth many pains. This exercise is designed particularly for the benefit of the eyes and the upper part of the cheeks. Then for the lower and middle portions of the face, where hollowness rather than wrinkles is often noted, another plan must be taken. The facial muscles are subjected to very slight activity in the ordinary exertions of eating and talking. To fill the cheeks out round and plump it is necessary to develop the muscles there. These muscles are very slight at the best, and any special effort well directed will increase them in capacity and size. An excellent exercise for this purpose is this: Take a piece of soft leather—kid or chamois

skin will do—and put the end of it between the teeth; then chew gently upon it for several minutes, taking care not to raise the teeth from the leather. If the teeth are raised, it will bring into play only the ordinary muscles of mastication, whereas the purpose is to develop those that are seldom used. One who tries this method will find the cheek going through a queer action that is neither graceful nor pretty; nevertheless, it is immensely effective, and will restore to its youthful plumpness even the most hollow cheek. Try it faithfully and you will be convinced.—*Journal of Health.*

### CANKER IN THE MOUTH.

Apply pulverized alum to the canker three or four times a day.

### EARACHE.

Use a poultice of bread and vinegar as hot as bearable.

Adhesive plaster relieves corns. To cure corns, apply bicarbonate soda; cover with felt; repeat four or five nights; wash off each morning.

### CURE FOR HEADACHE.

Slices of lemon, freshly cut, bound tightly upon the temples, are said to be a sure cure for nervous headache.

### SEDATIVE LOTION FOR SICK HEADACHE.

Two tablespoonfuls of salt, four tablespoonfuls of ammonia, two teaspoonfuls of camphor, one pint of cologne, one pint of water.

This lotion, applied freely to the forehead, will be found very soothing.

### SEDATIVE LOTION FOR SPRAINS.

Same as above, using one quart of water, and omitting the cologne.

### LOTION FOR THE HANDS.

Author.

Six tablespoonfuls of soft water, two tablespoonfuls of alcohol, one teaspoonful of glycerine, one-third of a teaspoonful of ammonia.

### POT-POURRI.

Author.

Put into a small jar a layer of fresh rose leaves, then a small quantity of salt and ground spices, then another layer of rose leaves and so on until the jar is full. Cover close for a while.

### USEFUL HINTS AND RECIPES.

A bit of soda will sweeten milk or cream when it begins to turn sour.

A little soda put into the pot, when cooking green peas or beans, will make them tender if they are old.

I put a teaspoonful of sugar into all vegetables containing starch; they are richer.

Plums and gooseberries can be kept for the winter by putting them up with cold water, in good jars. Put the fruit in, fill up with cold water, cork tight and



keep in a cool place. Blackberries will also keep well in this way, so it is said.

Wash rancid butter in soda water.

When cooking onions, set a cup of vinegar on the stove, and you will not smell any odor from the onions.

Prepared cocoa is more delicate in flavor than chocolate for filling for cake.

Condensed milk is a good substitute for cream in egg-nog.

When roasting coffee add a small lump of butter.

Bake sweet potatoes with a little molasses.

Cut okra with a silver knife, to prevent turning black in soup.

To tell when bread is done—If it does not burn your hands, when you take it from the pan, it is done. Turn upside down to cool.

If a dish of cold water be set in an oven while baking and allowed to remain there, your bread, cake or custard will not burn.

Eggs, when put in water, will, if good, invariably swim with the large end upward; if not; they are bad.

Eggs should be put in an ice box, or in cold water, a little while before using.

## COLORED EGGS.

E. B. M.

The various shades of aniline, when dissolved in a little boiling water, may be added to the water in

which the eggs are to be boiled, and in this manner the most brilliant crimson, purple and other shades may be produced. Saffron will make a nice yellow; also onion peelings, and beet juice will color crimson. When done, initials, names or other designs may be traced; then the lines scratched with a penknife, leaving white figures on a colored ground.

### TO KEEP EGGS.

Wrap each egg separately in a piece of newspaper, and pack away in baskets.

### TO PRESERVE EGGS. No. 1.

One pint of unslacked lime, one pint of salt, one gallon of water. Pack the eggs in stone jars, and after the mixture has settled, pour it over them. Set them where they will not freeze; they will keep for months, and be as fresh as when first put up. Be careful to always select the freshest and nicest eggs you can for putting up.

### TO PRESERVE EGGS. No. 2.

Author.

Fill a skimmer with eggs; dip the skimmer in boiling water, or *lard* nearly boiling hot, and take out at once, or the eggs will cook, but see that each egg is entirely covered with water, or lard, so that the pores will be closed; then pack the eggs (the small end down) in bran, salt or oats.

### LIME BRINE.

One pint of coarse salt, one pint of unslacked lime,

one bucketful of water. Let stand until it settles; pour off and put over the eggs.

### VINEGAR.

One pound of light-brown sugar, one gallon of water, a piece of brown paper, a little yeast. Keep in an uncorked jug until it has worked.

To keep vinegar on pickles, put in a few pieces of horseradish root.

### HINTS ON WINE.

Wine should be taken from the case, laid on its side where it is not exposed to the changes of temperature, and in a moderately warm place, though not near the furnace or register. Madeira, sherry and claret should be served neither warm nor cold, but of moderate temperature, while champagne should be served cold or frozen, as in champagne frappé. Claret is a favorite wine, often served throughout the entire dinner. Rhine wines are served with raw oysters, Madeira or sherry is served with soup or fish, champagne with roasts, Burgundy or port with dessert; Maraschino is served in small glasses after the coffee is served.

### REGENT PUNCH.

Mrs. S.

One quart of champagne, one pint of sherry, juice of two lemons. Sweeten to taste and add crushed ice.

### TO KEEP LEMONS.

Pour cold water over them. Change the water once a week.

## TO PURIFY RANCID LARD.

Take two ounces of chloride of soda and put it into a gallon of water. Make it almost boiling hot, then put your rancid lard into it and let it boil for two hours, if it is a large quantity — that is, many pounds; then take it off and set it aside to cool. When cool, take the lard off the water, give it a boil up by itself, in the usual way, let it cool again, and you will find your lard just as sweet as when it was first new.

## THE ART OF FRYING.

There are only two methods of frying, and the French call one of those methods “sauté.” Frying means to immerse the chop, croquet, oyster, fritter, or whatever it may be, in a bath of hot fat; but most cooks think it is only necessary to drop a bit of butter or lard, or dripping, on the frying pan to prevent the chop, etc., from sticking. The result is a tough, greasy article not fit to be put on the table.

To fry fish, or anything properly, you must have a deep iron pot, capable of holding two or three pounds of fat. Never attempt to fry anything with less than a pound — a wire basket and some sheets of blotting paper. When you put the fat into the pot, put the wire basket in also, so that it will heat with the fat. Cut the fish into nice filets, dip in egg, then in bread-crumbs, and set away in a cool place until the fat is hot enough. You can tell this by dropping a piece of bread the size of a marble into the fat — if it frizzles and produces large bubbles of steam, the fat is as hot as it possibly can be, and is ready for anything that demands quick frying — oysters, for instance. But if

it frizzles slightly and only gives out small steam bubbles, the fat has reached the temperature demanded for slow frying, and that is what fish, chops, and croquets require.

As soon as the fish turns a nice brown, if it has not been in the fat long enough to cook, draw the pot back in a cooler part of the range and let it remain in a few minutes longer. Then take it up in the wire basket, if you have used one, or, if not, with a strainer, and put the fish on warm blotting paper just for a moment to absorb any grease that may be on the outside; then place it on a hot dish, garnish with lemon, and serve immediately.

Anything fried should be eaten as soon as cooked, otherwise it loses its flavor and becomes dry and hard.  
—*Brooklyn Citizen.*

## A LUNCH DISH.

Dora.

Slice cucumbers and onions, very thin, and place in alternate layers in a saucepan. Put a half cupful of vinegar in another saucepan with a little pepper and salt; bring to a boil, and pour over the cucumbers and onions; let it cook one minute, then remove from the fire; add a cupful of thick cream, and put all in a covered dish. Set in a pan of hot water five minutes before serving.

## YEAST MEAL.

Mrs. J. C. Houghton.

Cover a handful of hops with sufficient water to make a pint when steeped and strained; to this pint add six raw potatoes, or enough to make two quarts

when grated; one tablespoonful of salt, one-half cake of compressed yeast. Mix, and let it stand for one hour, or until light; then add enough corn meal to make it stiff; set this mixture in the sun to dry, stirring often; when dry, roll to a powder with a rolling pin, and put away in light-brown paper in a dry place. Use one tablespoonful of yeast meal for every two loaves.

### CHERRY PUDDING.

Mrs. K.

One quart of canned cherries, three-fourths of a package of gelatine, dissolved in a cupful of cold water on the back part of the stove; juice and grated rinds of two lemons, one tumblerful of sherry wine. Sweeten to taste, and put on ice until ready to serve.

SAUCE.—One cupful of cream, whipped, two tablespoonfuls of currant jelly, well beaten.

### CHEESE STRAWS.

Author.

Roll out some pastry rather thin, cut into strips about three inches long and two inches wide, strew over each strip some grated cheese, fold over, brush with the beaten yolk of an egg, and bake in a quick oven fifteen minutes. Lay a napkin in a plate, and on this lay the straws like a log-cabin, and serve at once. Some persons roll out the pastry three times, strewing cheese over each time. May brush with beaten egg just before taking them up; then strew a little grated cheese upon them and serve.



## PINEAPPLE PIE.

Author.

One pineapple pared and grated, one teacupful of powdered sugar, juice of one lemon, whites of two eggs, one tablespoonful of melted butter. Line a pie-plate with crust, and fill with the pineapple, butter, and sugar; when nearly baked, cover the pie with a meringue made of the beaten whites of the eggs, three tablespoonfuls of powdered sugar, and the juice of the lemon; put back in the oven until the meringue is set.

## PINEAPPLE SHERBET.

Mrs. Orcutt.

Take four cans of best pineapple, separate the juice from the fruit, chop the fruit fine, and put it into a porcelain kettle with about one-half pound of granulated sugar; cook fifteen minutes; then remove from the fire, and when cold, add two pounds of sugar, a half teaspoonful of tartaric acid, and enough cold water to make four quarts in all; strain, and put into a freezer; when half frozen, add the well-beaten whites of two eggs.





